

# Veggie Burgers and DIY Tomato Jam

with Zesty Plant-Based Aioli

Veggie

35 Minutes







Artisan Bun





Russet Potato







Garlic, cloves

Red Wine Vinegar

Shallot





Whole Grain Mustard



Garlic Salt



Dill Pickle, sliced



Plant-Based Mayonnaise

HELLO SHALLOT

## Start here

- Before starting, preheat the oven to
- Wash and dry all produce.

#### Garlic Guide for Step 2 (dbl for 4ppl):

- Mild: 1/4 tsp
- Medium: 1/2 tsp
- Extra: 1 tsp

#### **Bust out**

Baking sheet, measuring spoons, spatula, medium pot, parchment paper, small bowl, large non-stick pan

## Ingredients

2 Person	4 Person
2	4
2	4
460 g	920 g
160 g	320 g
50 g	100 g
2	4
1 tbsp	2 tbsp
1 tbsp	2 tbsp
1 tsp	2 tsp
90 ml	90 ml
8 tbsp	16 tbsp
1 tsp	2 tsp
	2 460 g 160 g 50 g 2 1 tbsp 1 tbsp 1 tsp 90 ml 8 tbsp

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F.

#### Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



# Prep and roast potato wedges

- Cut potatoes into ½-inch wedges.
- Add potatoes, 3/4 tsp garlic salt and 1 tbsp oil to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **pepper**, then toss to coat. Arrange potatoes in a single layer.
- Roast in the middle of the oven, tossing halfway through, until tender and goldenbrown, 25-28 min. (NOTE: For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)



# Prep and make zesty aioli

- Peel, then cut **shallot** into 1/4-inch pieces.
- Peel, then mince or grate garlic.
- Cut tomatoes into ½-inch pieces.
- Add mayo, mustard, remaining garlic salt and 1/4 tsp garlic to a small bowl. (NOTE: Reference garlic guide.) Season with **pepper**, then stir to combine.



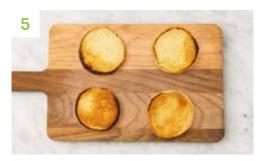
## Make tomato jam

- Heat a medium pot over medium heat.
- When hot, add ½ tbsp oil (dbl for 4 ppl), then shallots. Season with salt and pepper. Cook, stirring occasionally, until softened, 2-3 min.
- Add tomatoes, vinegar, remaining garlic and 1 tsp sugar (dbl for 4 ppl). Cook, stirring often, until tomatoes break down and jam thickens, 6-8 min.
- Transfer to a small bowl.



# Cook patties

- · Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add ½ tbsp oil (dbl for 4 ppl), then patties. Using the back of a spatula, flatten patties to ½-inch thick. Cook until goldenbrown, 3-4 min per side.\*\*



#### Toast buns

- · Meanwhile, halve buns.
- Arrange directly on the top rack of the oven, cut-side up.
- Toast until golden-brown, 3-4 min. (TIP: Keep an eye on them so they don't burn!)



#### Finish and serve

- Spread some aioli on bottom buns. Spread some tomato jam on top buns.
- Stack patties and pickles on bottom buns. Close with **top buns**.
- Divide burgers and potatoes between plates.
- · Serve any remaining aioli, any remaining tomato jam and any remaining pickles alongside.

#### Contact

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Dinner Solved!