

# DINNERLY



## Indian Mushroom Burgers with Curried Potatoes

 20-30 minutes  2 Servings

You won't miss the beef with these vego burgers filled with wholesome mushroom patties and refreshing cucumber ribbons. Serve with a dollop of tomato sauce, spiced with the fabulous flavours of India.

## WHAT WE SEND

- 17
- 1,11
- 1,3,6,7

## WHAT YOU NEED

- mayonnaise <sup>3</sup>
- olive oil
- sugar
- tomato sauce
- white wine vinegar <sup>17</sup>

## TOOLS

- baking paper
- medium frypan
- oven tray
- vegetable peeler

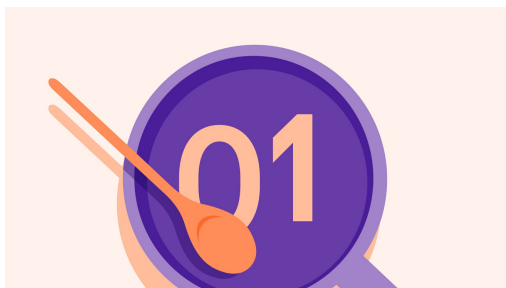
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 810kcal, Fat 38.5g, Carbs 89.9g, Proteins 20.1g



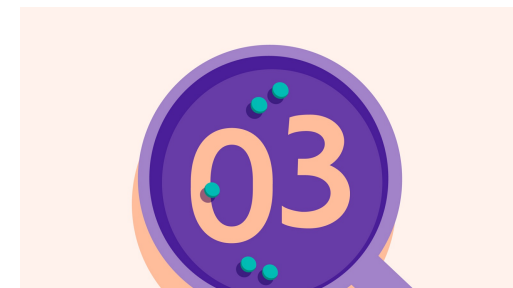
### 1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Crush or finely chop 1 **garlic clove**. Halve the **buns** through the middle. Peel the **cucumber** into ribbons using a vegetable peeler. Cut the **unpeeled potato** into 2-3cm chunks.



### 2. Roast potato

Put the **potato**,  $\frac{1}{2}$  **tsp Indian masala seasoning** and 2 **tsp olive oil** on the lined tray, season with **salt and pepper** and toss to combine. Roast, turning halfway, for 18-22 mins or until golden and tender. Add the **garlic** and toss to combine.



### 3. Make condiments

Meanwhile, put the **cucumber**, 2 **tsp white wine vinegar** and a **pinch of sugar** in a bowl, season with **salt and pepper**, then toss to combine. Set aside to pickle. Put  $\frac{1}{2}$  **tsp Indian masala seasoning** (any remaining seasoning won't be used in this dish) and  $\frac{1}{2}$  **tbs tomato sauce** in a small bowl and stir to combine.



### 4. Cook patties

Heat 2 **tsp olive oil** in a medium frypan over medium heat. Cook the **mushroom patties** for 2 mins each side or until warmed through. Remove from the pan. Increase the heat to medium-high. Cook the **buns**, cut side down, in the pan for 1-2 mins until toasted.



### 5. Assemble and serve

Spread the **bun bases** with 2 **tbs mayonnaise**. Spread the **bun tops** with the **curried tomato sauce**. Layer the bases with the **patties** and **drained cucumber**. Sandwich with the bun tops and serve with the **curried potatoes**.



### 6. Make it yours

Boost your veggies by adding carrot ribbons to the pickled cucumber, and some crisp lettuce and coriander leaves to the burger.