

DINNERLY



Indian Mushroom Burgers with Curried Potatoes



20-30 minutes



4 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
- 1,3,6,7
- 1,11

WHAT YOU NEED

- mayonnaise ³
- olive oil
- sugar
- tomato sauce
- white wine vinegar ¹⁷

TOOLS

- baking paper
- large 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.

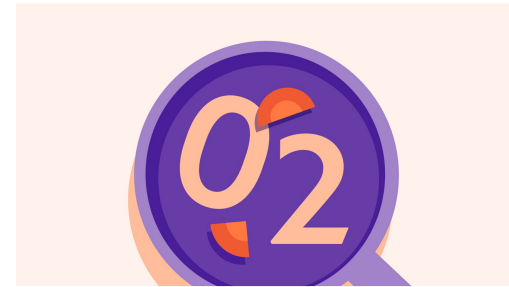
NUTRITION PER SERVING

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



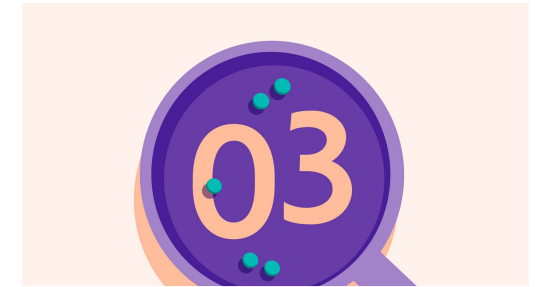
1. Prep ingredients

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



2. Roast potato

Put the **potato**, **1 tsp Indian masala seasoning** and **1 tbs 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.



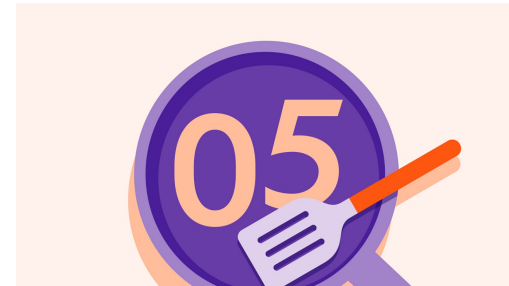
3. Make condiments

Meanwhile, put the **cucumber**, **1 tbs white wine vinegar** and a **large pinch of sugar** in a bowl, season with **salt and pepper**, then toss to combine. Set aside to pickle. Put **1 tsp Indian masala seasoning** and **60ml (¼ cup) tomato sauce** in a small bowl and stir to combine.



4. Cook patties

Heat **1 tbs olive oil** in a large 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** in two batches, cut side down, in the pan for 1-2 mins until toasted.



5. Assemble and serve

Spread the **bun bases** with **80ml (⅓ cup) 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.