

DINNERLY



Teriyaki Tofu Burger with Pickled Cucumbers & Fries

 20-30min  2 Servings

We're giving tofu a real chance at the spotlight because the good-for-you, lean, plant-based protein is stepping called up to the big leagues—Burgers! Who can resist a burger of any kind? Especially when marinated in big flavors like teriyaki. Pickled cukes and oven fries are the perfect teammates. We've got you covered!

WHAT WE SEND

- tofu ⁶
- cucumber
- mayonnaise ^{3,6}
- potato buns ¹
- teriyaki sauce ^{1,6}
- russet potatoes
- garlic

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar

TOOLS

- nonstick skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 940kcal, Fat 62g, Carbs 78g, Proteins 26g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut lengthwise into ½-inch wedges. On a rimmed baking sheet, toss potato wedges with **2 tablespoons oil**, **1 teaspoon salt**, and **several grinds of pepper**. Spread in an even layer and roast in lower third of oven, without stirring, until golden and crisp, about 25 minutes.



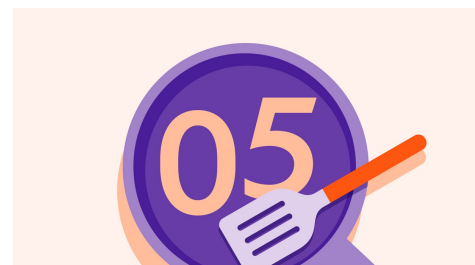
4. Cook tofu

Once **potatoes** have baked for 20 minutes, heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **buns**, cut-side down, and cook until golden brown, 1–2 minutes. Add **1 tablespoon oil** to the skillet, then add **tofu** (reserve marinade for step 5). Cook until golden brown, 1–2 minutes per side.



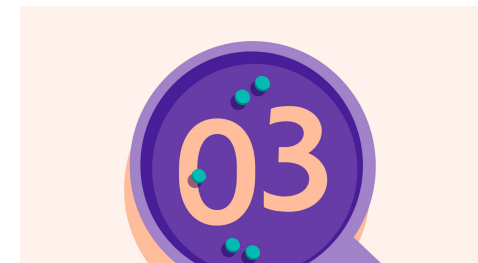
2. Marinate tofu

Drain **tofu**. Cut in half crosswise. Cut one half into 4 slices (save rest for own use). Place on a paper towel-lined plate and pat **tofu** very dry. In a shallow bowl, whisk together **teriyaki sauce** and **1 tablespoon sugar**. Add **tofu** and gently flip to coat. Marinate for 15 minutes, flipping occasionally.



5. Finish & serve

Pour **reserved teriyaki marinade** into skillet and continue to cook until almost evaporated and **tofu** is glazed, about 30 seconds. Spread some of the **garlic mayo** on **buns**, then top with **tofu** and **pickles**. Serve alongside **fries** and any **remaining mayo** for dipping. Enjoy!



3. Prep pickles & mayo

Slice **cucumber** into thin rounds. In a small bowl, whisk together **1 tablespoon oil**, **2 teaspoons vinegar**, and **a pinch each salt and pepper**. Add cucumbers and set aside. Peel and finely chop ½ **teaspoon garlic**. In a small bowl, stir together **mayonnaise** and **garlic**. Season to taste with **salt** and **pepper**.



6. Take it to the next level

Load up this burger with even more of your favorite toppings—lettuce, tomatoes, raw red onion.