



# DINNERLY



## Teriyaki Tofu Burger with Pickled Cucumbers & Fries

 20-30min  4 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

- garlic
- cucumber
- mayonnaise <sup>3,6</sup>
- tofu <sup>6</sup>
- potato buns <sup>1</sup>
- teriyaki sauce <sup>1,6</sup>
- russet potatoes

## WHAT YOU NEED

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

## TOOLS

- rimmed baking sheet
- nonstick skillet

## 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 870kcal, Fat 54g, Carbs 77g, Proteins 26g



### 1. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes**, then cut lengthwise into ½-inch wedges. On a rimmed baking sheet, toss potatoes with ¼ cup oil, 2 teaspoons salt, and several grinds of pepper, then transfer half to a 2nd rimmed baking sheet. Roast until golden and crisp, rotating baking sheets halfway through, about 30 minutes.



### 4. Cook tofu

Once **potatoes** have baked for 20 minutes, heat 1 tablespoon oil in a large 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.



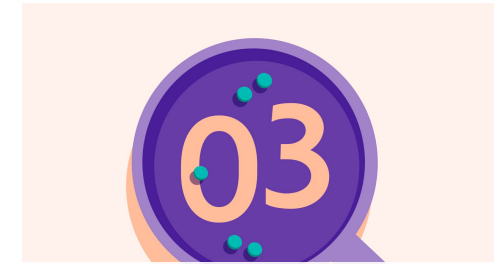
### 2. Marinate tofu

Drain **tofu**. Cut, crosswise, into 8 slices. Place on a paper towel-lined plate and pat tofu very dry. In a shallow bowl, whisk together **teriyaki sauce** and 2 tablespoons sugar. Add tofu and gently flip to coat. Marinate for 15 minutes, flipping occasionally.



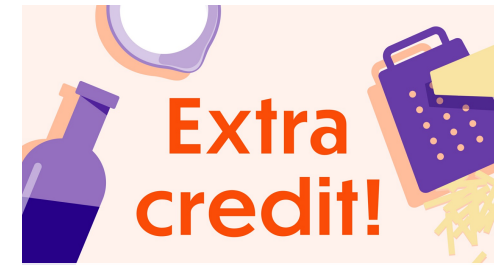
### 5. Finish & serve

Pour **reserved teriyaki marinade** into skillet and simmer until almost evaporated and **tofu** is glazed, about 1 minute. Spread some of the **mayo** on the **buns**, then top with **tofu** and **pickles**. Serve alongside **fries** and any **remaining mayo** for dipping. Enjoy!



### 3. Prep pickles & mayo

Slice **cucumbers** into thin rounds. In a small bowl, whisk together 1 tablespoon oil, 1 tablespoon vinegar, and a few generous grinds black pepper. Add cucumber and set aside. Peel and finely chop 1 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.