



## Steakhouse Organic Burger & Oven Chips

with Arugula & Horseradish Cream



20-30min



2 Servings

Prepared horseradish is a popular condiment in Eastern European cooking. The large root of the horseradish plant is grated, then combined with vinegar and salt. The result is a zingy, slightly spicy paste perfect for mixing into sour cream or mayonnaise for a next level creamy dipping sauce. Here we use horseradish cream as a spread for juicy burgers and a dip for crispy oven chips.

## What we send

- 2 Yukon gold potatoes
- 2 (1 oz) sour cream <sup>1</sup>
- 1 oz horseradish <sup>2</sup>
- 10 oz pkg organic ground beef
- 1½ oz pkt Worcestershire sauce <sup>3</sup>
- 2 potato buns <sup>1,4,5</sup>
- 1 radish
- 5 oz arugula
- garlic

## What you need

- neutral oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

## Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

## Cooking tip

Preheating the baking sheet helps evaporate liquid for perfect browning and caramelization. This is especially great for oven chips, so the bottoms brown and crisp instead of steaming.

## Allergens

Milk (1), Soy (2), Fish (3), Sesame (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 950kcal, Fat 61g, Carbs 70g, Protein 41g



### 1. Prep potatoes

Preheat oven to 450°F with a rack in the lower third. Place a rimmed baking sheet on oven rack to preheat.

Scrub **potatoes**, then slice into ¼-inch thick rounds. In a medium bowl, toss potatoes with **2 tablespoons oil** and season with **salt** and **pepper**.



### 2. Bake chips

Carefully spread **potatoes** in a single layer onto preheated baking sheet. Bake on lower oven rack until potatoes are crisp and browned in spots, flipping once halfway through, 16–18 minutes. Season with **a pinch of salt**. Reserve bowl for step 4.



### 3. Prep vinaigrette & cream

Meanwhile, finely chop **½ teaspoon garlic**. In a small bowl, stir to combine **sour cream**, **horseradish**, and **¼ teaspoon** of the chopped garlic. Season to taste with **salt** and **pepper**. In a medium bowl, whisk to combine **1½ tablespoons oil** and **2 teaspoons vinegar**; season with **a pinch each of salt and pepper**.



### 4. Season & shape burgers

In reserved bowl, knead to combine **beef**, **Worcestershire sauce**, and **remaining chopped garlic**. Divide beef in half, then shape into 2 (4-inch) burgers. Season all over with **salt** and **pepper**.



### 5. Toast buns & cook burgers

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **buns**, cut side down, and cook until lightly toasted, about 1 minute. Transfer buns to plates. Add **burgers** to skillet; cook until deeply browned and medium-rare, about 3 minutes per side (or longer, for desired doneness). Place burgers on top of toasted buns.



### 6. Finish salad & serve

Scrub **radishes**, then thinly slice. To the bowl with **vinaigrette**, add radishes and **arugula**, tossing to combine. Season to taste with **salt** and **pepper**. Top **burgers** with **some of the horseradish cream**. Serve **burgers** with **salad** and **oven chips** alongside, and with **remaining horseradish cream** on the side for dipping. Enjoy!