

DINNERLY



**BETTER THAN
TAKE OUT**

Spiced Burger with Garlic Cream & Oven Chips



30min



2 Servings

We love a juicy burger with a side of oven-baked, thick-cut potato chips—oh yes, we do. We love a juicy burger spiced with garam masala and sandwiched in a potato bun with garlicky sour cream—how 'bout YOU?! We've got you covered!

WHAT WE SEND

- 1 russet potato (1 lb)
- garlic (use 2 large cloves)
- 2 (1 oz) pkts sour cream ¹
- 1 pkg ground beef
- garam masala spice (use 1 tsp)
- 2 potato buns ²
- dried oregano (use 1 tsp)

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 870kcal, Fat 51g, Carbs 67g, Protein 38g



1. Make chips

Preheat oven to 450°F with a rack in the lower third. Scrub **potato** and cut into ¼-inch thick rounds. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Spread into a single layer and roast on lower rack until golden on the bottom, 20–25 minutes.



2. Make garlic cream

Meanwhile, peel and finely chop **2 teaspoons garlic**. In a small bowl, combine **all of the sour cream** and **½ teaspoon of the chopped garlic**; season to taste with **salt** and **pepper**. Set aside until ready to serve.



3. Form burgers

In a medium bowl, combine **beef**, **1 teaspoon of the garam masala**, and **a pinch each salt and pepper**. Form beef into 2 (4½-inch wide) patties.



4. Cook burgers & toast buns

Heat **1 teaspoon oil** in a medium nonstick skillet over medium-high. Add **burgers** to skillet and cook until browned and medium-rare, 2–3 minutes per side (or longer, if desired). Transfer burgers to a cutting board. Split **buns** and add to skillet, cut-sides down; toast until golden, 1–2 minutes. Place burgers on toasted buns.



5. Season chips & serve

Toss **chips** with **remaining 1½ teaspoons chopped garlic** and **1 teaspoon of the dried oregano**. Return to lower oven rack and roast until fragrant, about 2 minutes. Top **spiced burgers** with **garlic cream**, and serve **oven chips** alongside. Enjoy!



6. Go low-carb!

We love potato buns as much as we love everything else in this meal, but if you're avoiding gluten, try sandwiching the burgers in lettuce leaves. The cool lettuce is especially nice with the garlicky sour cream, as are a few crisp cucumber or red onion slices (soaked in ice water for 10 minutes first, to remove some of the bite).