

DINNERLY



Guacamole Burger with Tex-Mex Homefries



30-40min



2 Servings

Look, if a little smear of avocado on a piece of toast is enough to create a trend that rocked the food world, just think of what guacamole on a burger will have the power to do! If nothing else, we're pretty sure it'll rock your dinner table. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- 1 oz scallions
- 2 oz pkt guacamole
- 10 oz pkg grass-fed ground beef
- 2 potato buns ¹
- ¼ oz pkt taco seasoning

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- grill or grill pan

ALLERGENS

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

NUTRITION PER SERVING

Calories 860kcal, Fat 49g, Carbs 71g, Protein 37g



1. Roast homefries

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**, then cut into ½-inch pieces. Toss on a rimmed baking sheet with **2 tablespoons oil** and **a generous pinch of salt**. Roast on lower oven rack until golden and crisp, flipping halfway through cooking time, about 25 minutes.

Preheat grill to high, if using.



4. Grill burgers

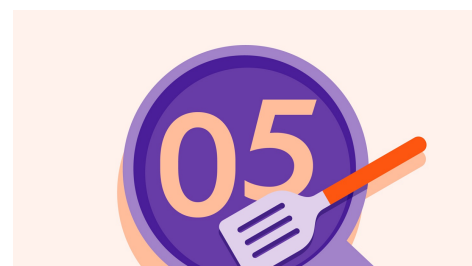
Lightly **oil** grates of grill or grill pan; add **patties** and cook until browned and medium-rare, 2–3 minutes per side (or longer for desired doneness).



2. Prep scallions & beef

Meanwhile, trim ends from **scallions**, then thinly slice, keeping dark greens separate. In a small bowl, stir together **scallion whites and light greens** and **guacamole**; season to taste with **salt** and **pepper**.

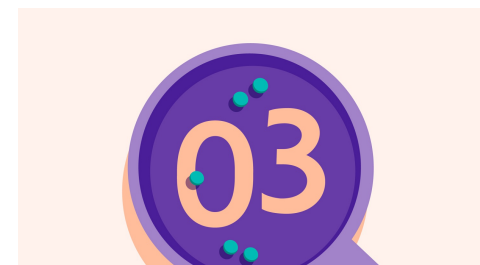
Shape **ground beef** into 2 (5-inch) patties, then season all over with **salt** and **a few grinds of pepper**.



5. Finish & serve

Carefully toss **homefries** directly on baking sheet with **taco seasoning**, then sprinkle with **scallion dark greens**. Transfer **burgers** to **toasted buns** and top with **guacamole**.

Serve **guacamole burgers** with **Tex-Mex homefries** alongside and **ketchup** for dipping, if desired. Enjoy!



3. Toast buns

Once **potatoes** have been flipped, lightly brush cut sides of **buns** with **oil**.

Heat grill pan to high, if using. Add buns, cut-side down, and toast, about 1 minute (watch closely). Transfer to a plate.



6. No grill, no problem!

Heat 1 tablespoon oil in a medium nonstick skillet over medium-high. Add buns, cut sides-down, and toast on medium-high until lightly browned, 1–2 minutes (watch closely). Remove buns, then add burgers to skillet. Cook until browned and medium-rare, about 3 minutes per side.