

DINNERLY



Tex-Mex Poblano Burger with Spicy Oven Fries & Sour Cream



20-30min



2 Servings

It's 6pm. You're rifling through the fridge and cabinets, grabbing at any ready-to-eat food item to stave off the stomach rumbling, snapping at anyone who stands in your way. The very thought of cooking a meal that might take more than 30 minutes is enough to drive you over the edge. You're not alone. It's a common weeknight phenomenon—HANGER. Let us save you with this big, bold burger and frie...

WHAT WE SEND

- 10 oz pkg grass-fed ground beef
- poblano pepper
- russet potatoes
- chorizo chili spice blend
- 2 potato buns ¹
- 2

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 38g, Carbs 68g, Protein 35g



1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut into ¼-inch wedges (no need to peel). Transfer to a rimmed baking sheet, then toss with **1 tablespoon oil**, **1 teaspoon of the chorizo chili spice** (save rest for own use), and **a generous pinch each salt and pepper**. Roast until tender and browned in spots, about 20 minutes.



2. Prep ingredients

Halve **poblano pepper**, remove stem, core and seeds, then thinly slice. In a small bowl, whisk **1 teaspoon of water** at a time into **sour cream**, until sauce is a good dipping consistency. Divide **beef** in half, then shape into 2 (4-inch) patties, each about ½-inch thick.



3. Sauté poblanos

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced poblano** with **a pinch each salt and pepper**. Cover and cook, stirring, until softened, 5–7 minutes. Transfer to a bowl. Cover with foil to keep warm.



4. Cook burgers

Return skillet to stovetop, then heat **1 teaspoon oil** over medium-high. Season **burgers** with ½ **teaspoon salt** and **a few grinds pepper**. Transfer to skillet. Cook until medium-rare, about 3 minutes per side. Transfer to plates, keeping the skillet on the stovetop.



5. Finish & serve

Toast **buns**, cut side-down in skillet until lightly toasted and browned in spots, about 30 seconds. Transfer buns to plates. Top with **burgers**, **peppers**, and **some of the sour cream**. Serve **oven fries** and **remaining sour cream** on the side for dipping. Enjoy!



6. Take it to the next level

Load this burger up with any of your faves —avocado, sautéed mushrooms, onions, cheese, condiments galore. You choose!