

# DINNERLY

## Smash Burger and Oven Fries with Special Sauce



20-30min



2 Servings

Perfection is boring! Which is why we are super accepting of these not-round burgers, craggy edges and all! Use your spatula to smash them down—don't worry about forming a perfectly circular patty. The more irregular the edges, the crispier (and more delicious!) they will be. And the magical secret sauce? Ketchup + mayo + chopped pickles. Oops...not so secret anymore. We've got you covered! ...

## WHAT WE SEND

- grass-fed ground beef
- 2 potato buns <sup>1</sup>
- ½ lb russet potatoes
- 2 oz mayonnaise <sup>3,6</sup>
- 1 dill pickle

## WHAT YOU NEED

- ketchup
- kosher salt & ground pepper

## TOOLS

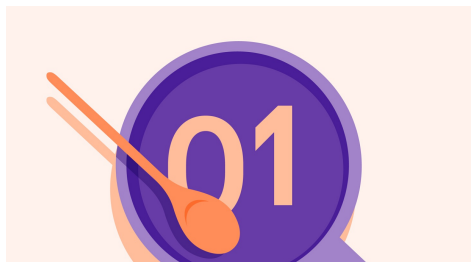
- rimmed baking sheet

## ALLERGENS

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

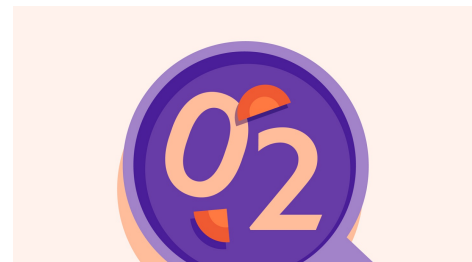
## NUTRITION PER SERVING

Calories 750kcal, Fat 34g, Carbs 78g, Protein 34g



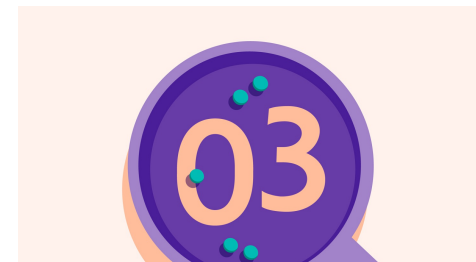
### 1. Make salt & pepper fries

Preheat oven to 450°F with a rack in the lower third. Halve **potato** lengthwise, then cut into ½-inch wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Roast until golden brown and crisp, 20–25 minutes.



### 2. Make sauce & prep beef

Finely chop **half of the pickles** (reserve remaining for step 5). In a small bowl, stir together **mayonnaise**, **chopped pickles**, and **2 tablespoons ketchup**. Season to taste with **salt** and **pepper**. Divide **ground beef** into 2 equal portions (do not form patties).



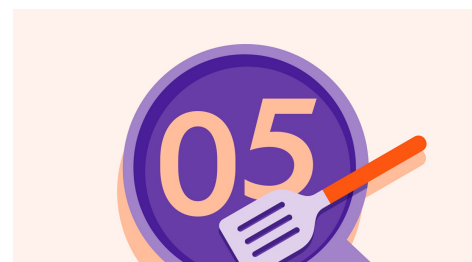
### 3. Smash burgers

Heat a griddle or large, heavy skillet over high until very hot, about 2 minutes. Lightly brush skillet with **oil**. Place **beef** in skillet and smash each mound flat with a spatula, forming 5-inch patties. Season well with **salt**. Cook, undisturbed, until outer edges are brown, about 2–3 minutes.



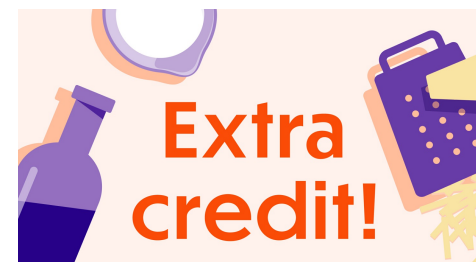
### 4. Flip burgers & toast buns

Flip **burgers**, season with **salt**, and cook until medium-rare, about 2 minutes more. Transfer burgers to a plate. Pour off any fat. Add **buns**, cut side-down to griddle or skillet, and toast until lightly browned, 1–2 minutes.



### 5. Assemble burgers & serve

Toss potatoes with **½ teaspoon each salt and pepper**. Place **burgers** on **toasted buns**. Top burgers with **a dollop of sauce** and **reserved pickles**. Serve **salt and pepper fries** alongside, with **remaining sauce** for dipping. Enjoy!



### 6. Kids pitch-in!

We're sure most kids, big or little, would be only-too-happy to help smash down the patties in step 3 under a watchful eye, or whip up the special sauce in step 2.