



Upgrade to Add Sweet Potato Fries

Chargrilled Burger



30-40min



2 Servings

| This version of the recipe is customized with sweet potatoes.

What we send

- 2 oz sun-dried tomatoes ¹⁷
- 1 red onion
- 2 plum tomatoes
- 3¼ oz mozzarella ⁷
- 2 oz basil pesto ⁷
- 1 oz mayonnaise ^{3,6}
- 10 oz ground beef
- 2 brioche buns ^{1,3,7}
- 2 sweet potatoes

What you need

- red wine vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- olive oil
- garlic

Tools

- grill or grill pan
- rimmed baking sheet

Cooking tip

No grill or grill pan? Heat 1 teaspoon oil in skillet over medium. Add buns; cook until toasted, about 2 minutes. Heat 1 tablespoon oil. Add burgers; cook until medium-rare, 3-4 minutes per side.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1440kcal, Fat 85g, Carbs 110g, Protein 56g



1. Bake fries

Preheat grill to medium-high, if using. Preheat oven to 425°F with a rack in the lower third.

Scrub **sweet potatoes**; cut lengthwise into ½-inch thick fries. Toss on a rimmed baking sheet with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on lower oven rack until golden brown underneath, 12-15 minutes (watch closely as ovens vary).



4. Make caprese salad

Preheat a grill pan over high, if using.

In a third medium bowl, combine **tomatoes, mozzarella, remaining pesto**, and **1 tablespoon oil**; stir to combine. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Finely chop **sun-dried tomatoes**. Thinly slice **half of the onion** crosswise (save rest for own use); separate into rings. Core **tomatoes**; cut into ½-inch pieces. Cut **mozzarella** into ½-inch cubes. Finely chop **½ teaspoon garlic**.

In a medium bowl, toss onions with **1 tablespoon vinegar** and a **pinch of sugar**; season with **salt** and **pepper**. Set aside, stirring occasionally.



5. Prep burgers & toast buns

To bowl with **remaining sun-dried tomato tapenade**, add **beef** and **¼ teaspoon salt**; knead to combine. Shape into 2 (5-inch) patties.

Lightly brush cut sides of **buns** with **oil**. Add cut side-down to grill or grill pan and cook until toasted, about 1 minute.



3. Make tapenade & aioli

In a second medium bowl, combine **chopped garlic, sun-dried tomatoes, half of the pesto**, and **1½ tablespoons oil**; season to taste with **salt** and **pepper**.

In a separate small bowl, combine **mayonnaise** and **half of the sun-dried tomato tapenade**; set aside until ready to serve.



6. Grill burgers & serve

Lightly brush **burgers** all over with **oil**. Add to grill or grill pan and cook over medium-high heat until browned and medium-rare, about 2 minutes per side (or longer for desired doneness).

Assemble **burgers** with **sun-dried tomato aioli** and **pickled onions** over top. Serve **caprese salad** alongside. Enjoy!