

# DINNERLY



## Upgrade with Organic Beef

Juicy Burger & Pickled Onions



30min



2 Servings

This version of the recipe is customized with organic ground beef.

## WHAT WE SEND

- 2 russet potatoes
- 1 lemon
- 1 medium onion
- 2 Martin's potato buns <sup>1,7,11</sup>
- 1 oz pkt sour cream <sup>7</sup>
- 10 oz pkg organic ground beef

## WHAT YOU NEED

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

## TOOLS

- microplane or grater
- rimmed baking sheet
- medium skillet

## ALLERGENS

Wheat (1), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 780kcal, Fat 40g, Carbs 69g, Protein 39g



### 1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**; cut lengthwise into wedges. Zest **lemon**; squeeze **3½ teaspoons juice** into a bowl.

Toss wedges on a rimmed baking sheet with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower rack, turning once, 20 minutes. Toss with zest and **1½ teaspoons of the juice**. Roast until golden-brown, 5 minutes more.



### 2. Pickle onions

Slice **¼ of the onion** into ⅛-inch thick rings (save rest for own use). In a medium bowl, whisk together **2 teaspoons vinegar** and **¼ teaspoon sugar**; season with **salt** and **pepper**. Add **onion rings**, stirring to coat. Set aside to pickle, stirring occasionally, until ready to serve.



### 3. Toast buns

Brush cut sides of **buns** with **oil**. Heat a medium skillet over medium-high. Add buns, cut side-down, and toast until lightly browned, 1–2 minutes. Transfer to plates.



### 4. Cook burgers

Shape **beef** into 2 (4-inch) patties; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add **burgers** and cook until browned and medium-rare, 2–3 minutes per side (or longer for desired doneness).



### 5. Make garlic sauce & serve

Finely grate **¼ teaspoon garlic** into a medium bowl. Add **sour cream** and **remaining lemon juice**, stirring to combine; season with **salt** and **pepper**.

Transfer **burgers** to **buns**, then top with **garlic sauce** and **pickled onions**. Serve **juicy burgers** with **lemon potatoes** and **remaining garlic sauce** alongside. Enjoy!



### 6. Make it ahead

Pickle the onions in step 2 the day before so they're extra pickled by the time dinner is ready!