

DINNERLY



Burger with Cajun Sweet Potatoes & Sweet Pickle Mayo



30-40min



2 Servings

This recipe is customized with sweet potatoes.

WHAT WE SEND

- 2 sweet potatoes
- ¼ oz Cajun seasoning
- 1½ oz dill pickle slices
- 2 potato buns ^{1,7,11}
- 10 oz pkg grass-fed ground beef

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- ¼ cup mayonnaise ³
- white wine vinegar (or apple cider vinegar) ¹⁷

TOOLS

- rimmed baking sheet
- microplane or grater
- grill or grill pan

ALLERGENS

Wheat (1), Egg (3), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 950kcal, Fat 47g, Carbs 83g, Protein 39g



1. Roast potatoes

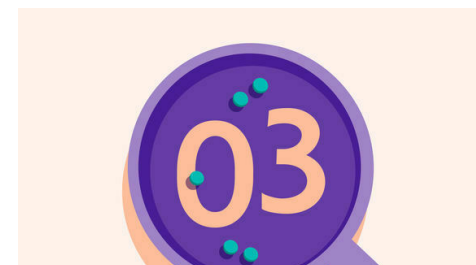
Preheat oven to 425°F with a rack in the lower third.

Scrub **potatoes**, then cut into ½-inch cubes. Toss on a rimmed baking sheet with **1 tablespoon oil**, **1 teaspoon salt**, and **½ teaspoon Cajun spice** (or more depending on heat preference). Roast on lower oven rack until golden brown, 12–15 minutes.



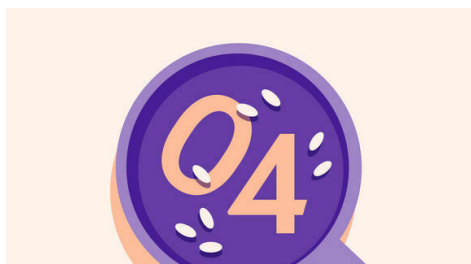
2. Make sweet pickle mayo

While **potatoes** cook, finely chop **pickles**. Into a small bowl, combine **pickles**, **¼ cup mayonnaise**, **1 teaspoon vinegar**, and a **pinch of salt** until combined. Set aside until ready to serve.



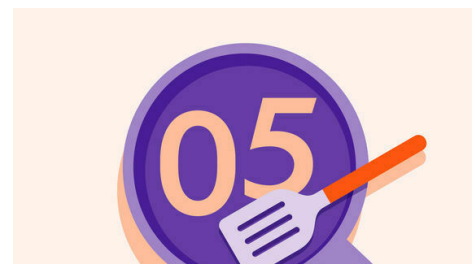
3. Grill buns

Heat a grill or grill pan over high until very hot. Lightly brush cut sides of **buns** with **oil**. Grill buns, cut-sides down, until toasted, about 1 minute (watch closely). Transfer to a plate; keep grill on high.



4. Grill burgers

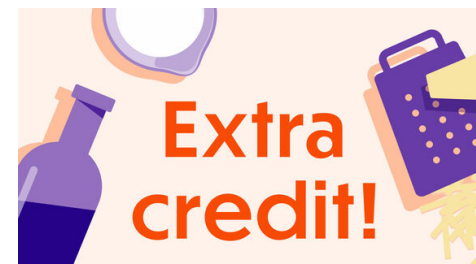
Shape **beef** into 2 (4-inch) patties. Brush burgers all over with **oil** and season all over with **salt** and **pepper**. Grill until browned and medium-rare, about 3 minutes per side (or longer for desired doneness).



5. Assemble & serve

Transfer **burgers** to **grilled buns**. Spoon **sweet pickle mayo** over top.

Serve **burgers** and **roasted potatoes** with **remaining mayo** alongside for dipping. Enjoy!



6. No grill, no problem!

If you don't have a grill or grill pan, cook the burgers and toast the buns separately in a medium skillet over medium-high.