

DINNERLY



Organic Beef Burger with Cajun Potatoes & Sweet Pickle Mayo

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



30-40min



2 Servings

WHAT WE SEND

- 2 russet potatoes
- ¼ oz Cajun seasoning
- 1½ oz dill pickle slices
- 10 oz pkg organic ground beef
- 2 potato buns ^{2,3,4}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar)
- mayonnaise ¹

TOOLS

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

ALLERGENS

Egg (1), Milk (2), Sesame (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 900kcal, Fat 54g, Carbs 68g, Protein 40g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**, then cut into ½-inch cubes. Toss on a rimmed baking sheet with **tablespoon oil**, **1 teaspoon salt**, and **½ teaspoon Cajun spice** (or more depending on heat preference). Bake on lower oven rack until golden and crisp, flipping halfway through cooking time, 20–25 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.



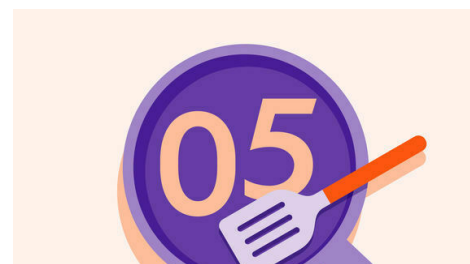
3. Grill buns

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

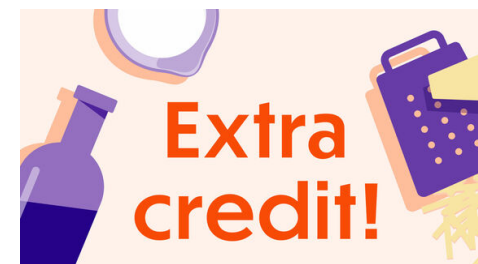
Shape **beef** into 2 (4-inch) patties. Brush burgers all over with **oil** and season all over with **salt** and **pepper**. Grill until browned and medium-rare, about 3 minutes per side (or longer for desired doneness).



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.