

DINNERLY



Organic Beef Smash Burger & Oven Fries

with Special Sauce



30-40min



2 Servings

Perfection is boring! That's why we're super accepting of these non-round burgers, craggly edges and all! Don't worry about forming a perfectly circular patty—the more irregular the edges, the crispier (and more delicious!) they'll be. And that magical secret sauce? It's ketchup + mayo + chopped pickles. Oops...make that not-so-secret-anymore, but still magical. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- 1½ oz dill pickle slices
- 10 oz pkg organic ground beef
- 2 potato buns ^{1,7,11}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- ketchup
- mayonnaise ³

TOOLS

- rimmed baking sheet
- grill pan or large heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 900kcal, Fat 54g, Carbs 71g,
Protein 39g



1. Roast oven fries

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

Halve **potatoes** lengthwise, then cut into ½-inch thick wedges. On a rimmed baking sheet, toss with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on upper oven rack until golden-brown and crisp, 20–25 minutes.



2. Make sauce & prep beef

Finely chop half of the **pickles**; slice remaining half into rounds, if necessary, and set aside for step 5.

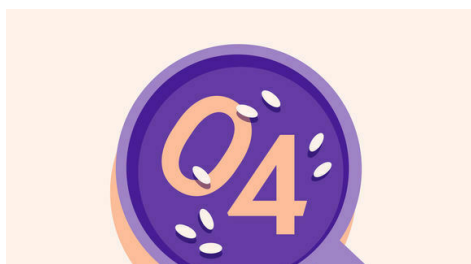
In a small bowl, stir to combine **chopped pickles**, **¼ cup mayonnaise**, and **2 tablespoons ketchup**; season to taste with **salt** and **pepper**; set aside until ready to serve.

Divide **beef** into 2 equal portions (do not form into patties).



3. Smash burgers

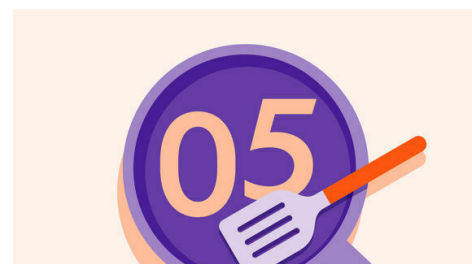
Heat a grill pan or large heavy skillet (preferably cast-iron) over high until very hot, about 2 minutes. Lightly brush skillet with **oil**. Place **beef** in skillet and smash each mound flat with a spatula, forming 2 (5-inch) patties. Season generously with **salt**. Cook, undisturbed, until outer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



4. Flip burgers & toast buns

Flip **burgers**, season with **salt**, and cook until medium-rare, about 2 minutes (or longer for desired doneness). Transfer burgers to a plate; discard any fat from skillet.

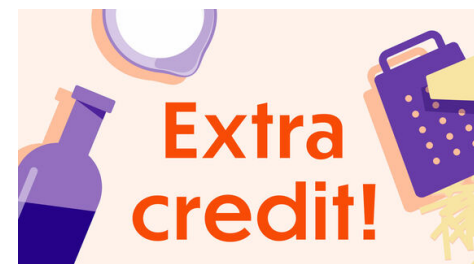
Add **buns** to skillet, cut-sides down, and toast until lightly browned, 1–2 minutes.



5. Assemble burgers & serve

Toss **potatoes** with ½ **teaspoon** each of **salt** and **pepper**. Place **burgers** on **toasted buns** and top with a **dollop of special sauce** and **reserved sliced pickles**.

Serve **smash burgers** with **oven fries** and **remaining special sauce** on the side for dipping. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.