

DINNERLY



Greek-Style Burger

with Pickled Onions & Lemon Potatoes



20-30min



2 Servings

We're not sure that American-style burgers are all that Greek, but we took the flavors of Greece and infused the burger so what we ended up with a pretty solid Greek-inspired burger. Think gyro meets burger. Genius right? The tangy tzatziki sauce might be expected, but the delicious lemony potatoes are a bit of unexpected magic. We've got you covered!

WHAT WE SEND

- ground beef
- russet potatoes
- lemon
- red onion
- garlic
- 7
- 1

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

TOOLS

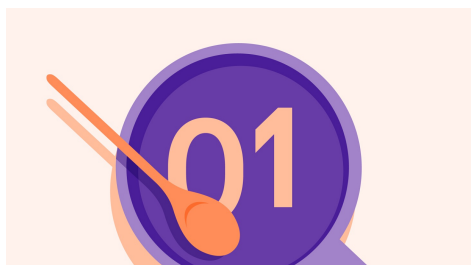
- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 670kcal, Fat 26g, Carbs 78g, Protein 36g



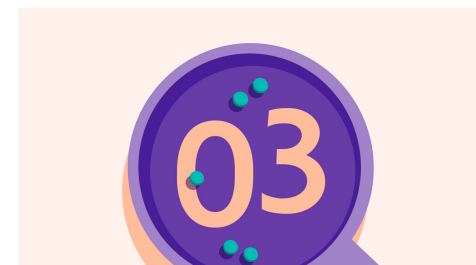
1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**; cut into wedges. Zest and juice **lemon**, keeping separate. On a baking sheet, toss potatoes, **1 tablespoon oil**, **1 teaspoon salt**, and **a few grinds pepper**. Roast until golden, turning once, 20 minutes. Toss with **lemon zest** and **1½ teaspoons lemon juice**. Bake, until tender and browned, 5 minutes.



2. Pickle onions

Slice **¼ of the onion** into ⅛- inch thick rings (save rest for own use). In a medium bowl, whisk **2 teaspoons vinegar**, **¼ teaspoon sugar**, and **a pinch each salt and pepper**. Add **onions**, stirring to coat. Let stand at room temperature, stirring occasionally, while you finish the recipe.



3. Toast buns

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



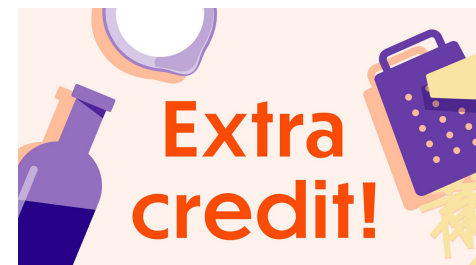
4. Cook burgers

Shape **beef** into 2 (4-inch) patties. Season each patty all over with **½ teaspoon salt** and **a few grinds pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add **burgers** and cook until browned and medium-rare, about 3 minutes per side.



5. Make tzatziki & serve

Peel and finely grate **¼ teaspoon garlic** into a medium bowl. Add **2 teaspoons lemon juice**, **sour cream**, **a pinch of salt**, and **a few grinds of pepper**, and stir to combine. Place **burgers** on **buns** and top with **some of the tzatziki** and **pickled onions**. Serve **burgers** alongside **potatoes** with **remaining pickles onions**. Enjoy!



6. Make it ahead

Pickle the onions in step 2 ahead of time so they are extra pickled by the time dinner is ready!