



Steakhouse Organic Burger & Oven Chips

with Arugula & Horseradish Cream



20-30min



2 Servings

Prepared horseradish is a popular condiment in Eastern European cooking. The large root of the horseradish plant is grated, then combined with vinegar and salt. The result is a zingy, slightly spicy paste perfect for mixing into sour cream or mayonnaise for a next level creamy dipping sauce. Here we use horseradish cream as a spread for juicy burgers and a dip for crispy oven chips.

What we send

- 2 Yukon gold potatoes
- 2 (1 oz) sour cream ⁷
- 1 oz horseradish ^{6,12}
- 10 oz pkg organic ground beef
- 1½ oz pkt Worcestershire sauce ⁴
- 2 potato buns ^{1,7,11}
- 1 radish
- 3 oz arugula
- garlic

What you need

- neutral oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Cooking tip

Preheating the baking sheet helps evaporate liquid for perfect browning and caramelization. This is especially great for oven chips, so the bottoms brown and crisp instead of steaming.

Allergens

Wheat (1), Fish (4), Soy (6), Milk (7), Sesame (11), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 950kcal, Fat 61g, Carbs 70g, Protein 41g



1. Prep potatoes

Preheat oven to 450°F with a rack in the lower third. Place a rimmed baking sheet on oven rack to preheat.

Scrub **potatoes**, then slice into ¼-inch thick rounds. In a medium bowl, toss potatoes with **2 tablespoons oil** and season with **salt** and **pepper**.



2. Bake chips

Carefully spread **potatoes** in a single layer onto preheated baking sheet. Bake on lower oven rack until potatoes are crisp and browned in spots, flipping once halfway through, 16–18 minutes. Season with **a pinch of salt**. Reserve bowl for step 4.



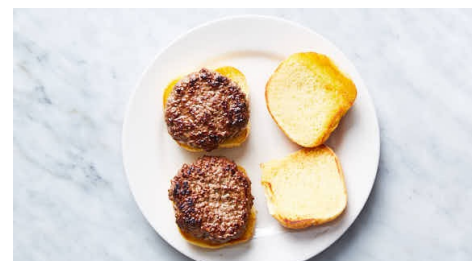
3. Prep vinaigrette & cream

Meanwhile, finely chop **½ teaspoon garlic**. In a small bowl, stir to combine **sour cream**, **horseradish**, and ¼ teaspoon of the chopped garlic. Season to taste with **salt** and **pepper**. In a medium bowl, whisk to combine **1½ tablespoons oil** and **2 teaspoons vinegar**; season with **a pinch each of salt and pepper**.



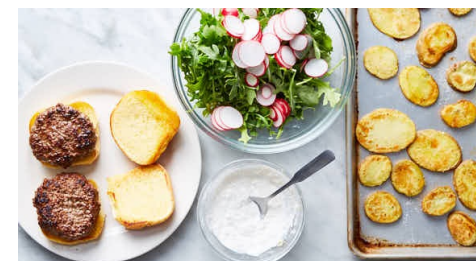
4. Season & shape burgers

In reserved bowl, knead to combine **beef**, **Worcestershire sauce**, and **remaining chopped garlic**. Divide beef in half, then shape into 2 (4-inch) burgers. Season all over with **salt** and **pepper**.



5. Toast buns & cook burgers

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **buns**, cut side down, and cook until lightly toasted, about 1 minute. Transfer buns to plates. Add **burgers** to skillet; cook until deeply browned and medium-rare, about 3 minutes per side (or longer, for desired doneness). Place burgers on top of toasted buns.



6. Finish salad & serve

Scrub **radishes**, then thinly slice. To the bowl with **vinaigrette**, add radishes and **arugula**, tossing to combine. Season to taste with **salt** and **pepper**. Top **burgers** with **some of the horseradish cream**. Serve **burgers** with **salad** and **oven chips** alongside, and with **remaining horseradish cream** on the side for dipping. Enjoy!