



Teriyaki-Glazed Organic Beef Burger

with Spinach Salad & Furikake Fries



30-40min



2 Servings

Organic beef makes for a perfect burger, only made better by a savory-sweet teriyaki glaze. After glazing, the burgers are topped with a spicy mayo, and are served on a toasty potato bun. Oven-baked fries are a healthier way to make crisp potato wedges. We tossed these bad boys in furikake—a Japanese spice mix of sesame seeds, sugar, salt, and dried seaweed—for an extra dose of flavor.

What we send

- 2 potatoes
- 2 oz mayonnaise ^{3,6}
- 3 oz baby spinach
- 2 potato buns ^{1,7,11}
- 2 oz teriyaki sauce ^{1,6}
- ¼ oz furikake ¹¹
- 3¼ oz dill pickles
- 10 oz pkg organic ground beef
- ¼ oz gochugaru flakes

What you need

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

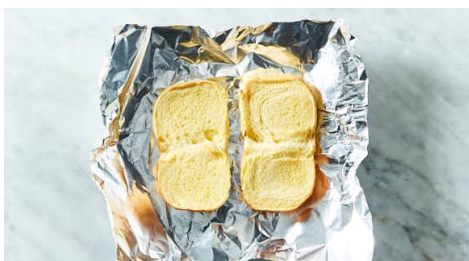
Nutrition per serving

Calories 990kcal, Fat 61g, Carbs 71g, Protein 42g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lowest position. Scrub **potatoes**, then cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil** and **a pinch each of salt and pepper**. Spread in an even layer and roast without stirring, until golden and crisp on the bottom and lightly browned on top, 20-25 minutes.



4. Toast buns

Split **buns** and place cut side up on a sheet of foil; Bake on lower oven rack, next to **potatoes**, until lightly toasted, about 2 minutes (watch closely as ovens vary). Wrap in foil to keep warm.



2. Make spicy mayo

Meanwhile, in a small bowl, stir to combine **mayonnaise** and **1 teaspoon gochugaru flakes**, or more depending on heat preference.



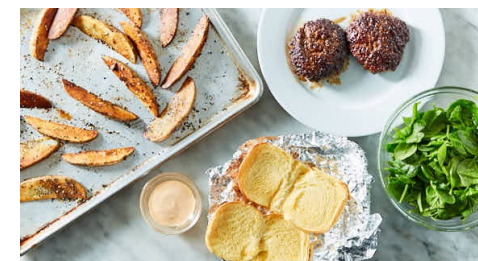
5. Make burgers

Form **beef** into 2 (½-inch) thick patties (about 4½-inches wide). Heat **1 teaspoon oil** in a medium skillet over medium-high. Add burgers and cook until browned, flipping once, about 3 minutes per side for medium-rare (or longer for desired doneness). Off the heat, spoon off any excess fat. Add **teriyaki sauce** and cook over medium, turning burgers in sauce until glazed, about 2 minutes.



3. Make salad dressing

While **potatoes** roast, in a medium bowl, combine **1 tablespoon each of oil and vinegar**; season with **a pinch each sugar, salt, and pepper**. Add **spinach**, but do not toss until ready to serve.



6. Finish salad & serve

Once **potatoes** are done, toss with **furikake** and **a pinch of salt**; transfer to plates. Toss **spinach** in **dressing**.

Serve **burgers** on **buns** topped with **some of the spicy mayo**, with the rest alongside for dipping with **fries**. Serve with **pickles** and **spinach salad**. Enjoy!