

DINNERLY



Sour Cream & Onion Burger with Crispy Potatoes & Romaine Salad



30-40min



2 Servings

We're throwing it way back to before there were like a million different zany flavors for potato chips and sour cream and onion was as exotic as it got. We took our favorite retro potato chip flavor and channeled it into a burger just to remind us all why we love that combo of sour cream and onion so, so much. We've got you covered!

WHAT WE SEND

- 2 scallions
- 2 potatoes
- 10 oz pkg grass-fed ground beef
- 1 romaine heart
- 1 oz sour cream ²
- 2 artisan buns ^{1,2,3,4}

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1030kcal, Fat 50g, Carbs 92g, Protein 43g



1. Char scallions

Preheat broiler with a rack in the top and lower third position.

Trim ends from **scallions**, and transfer to a rimmed baking sheet. Broil on upper oven rack, turning once, until wilted and browned in spots, 2–4 minutes (watch closely). Remove from baking sheet and coarsely chop. Switch oven temperature to 450°F.



2. Bake potatoes

Scrub **potato** and cut lengthwise into wedges. On same baking sheet, toss potatoes with **1 tablespoon oil**, **1 teaspoons salt**, and **several grinds of pepper**. Roast on lower oven rack until golden, flipping once, about 25 minutes.



3. Cook burgers

Into a medium bowl, finely grate $\frac{1}{2}$ **teaspoon garlic**. Add **beef** and **half of the scallions**; mix to combine and shape into 2 (4-inch) patties. Season all over with $\frac{1}{8}$ **teaspoon salt** and **a few grinds of pepper**. Heat $\frac{1}{2}$ **tablespoon oil** in a medium skillet over medium-high. Add burgers and cook until browned and medium-rare, 2–3 minutes per side (or longer for desired doneness).



4. Make salad & sauce

Cut **lettuce** crosswise into 1-inch pieces, discarding end. In a large bowl, whisk to combine **1 tablespoon oil** and **1 tablespoon vinegar**. Season to taste with **salt** and **pepper**. Add lettuce to bowl and toss to combine.

In a small bowl, stir together **remaining scallions**, **sour cream**, **a pinch of salt**, and **a few grinds of pepper**.



5. Heat buns & serve

Wipe out skillet and heat **1 tablespoon oil** over medium-high. Toast **buns**, cut side down, until lightly browned, 1–2 minutes. Transfer to plates. Place **burgers** on **buns** and top with **sour cream and onion sauce**.

Serve **sour cream & onion burgers** alongside **potato wedges** and **salad**. Enjoy!



6. Make it picky-eater proof

We get it, some people just dig a burger with ketchup. Leave the sour cream & onion sauce on the side for those that want to use it as a dip for the potatoes instead!