



Martha's Best Meatloaf Burger on Artisan Bun

with Summery Potato Salad



20-30min



2 Servings

Potato salad is the perfect addition to any meal, especially when served alongside a meatloaf burger that is coated in a sweet tomato glaze on top of a toasted artisan bun. For this potato salad, Yukon gold potatoes and crisp snap peas are coated in a creamy mayo-mustard sauce with fresh dill.

What we send

- 12 oz Yukon gold potatoes
- 4 oz snap peas
- ½ oz whole-grain mustard
- 1 oz mayonnaise ^{1,3}
- 2 scallions
- 10 oz pkg grass-fed ground beef
- 1 oz panko ⁴
- 2 artisan buns ^{1,2,3,4}
- ¼ oz fresh dill

What you need

- kosher salt & pepper
- apple cider vinegar (or white wine vinegar)
- olive oil
- ketchup
- 1 large egg ¹

Tools

- medium saucepan
- medium ovenproof 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 910kcal, Fat 36g, Carbs 89g, Protein 46g



1. Cook potatoes & snap peas

Scrub **potatoes**, then cut into 1-inch pieces; place in a medium saucepan with **1 tablespoon salt** and enough **water** to cover by ½-inch. Cover; bring to a boil. Uncover; cook until just tender, 4–5 minutes. Trim **snap peas**; cut in half. Add snap peas to saucepan with potatoes and cook until crisp-tender, 2 minutes. Drain and transfer to a large plate. Refrigerate for 10 minutes.



2. Make potato salad

In a medium bowl, whisk to combine **mustard**, **1 tablespoon mayonnaise**, **2 teaspoons vinegar**, **1 tablespoon oil** until smooth. Add chilled **potatoes and snap peas**; season to taste with **salt and pepper** and stir to combine.



3. Season burgers

Meanwhile, preheat broiler with top rack 6 inches from heat source. Trim **scallions**, then thinly slice. In a medium bowl, combine **beef**, **¼ cup panko**, 1 tablespoon of the scallions, **1 teaspoon ketchup**, **¾ teaspoon salt**, **1 large egg**, and **a few grinds of pepper**. Shape into 2 (4-inch) patties, about ¾-inch thick.



4. Toast buns

Lightly drizzle **buns** with **oil**. Broil buns directly on top oven rack, cut side up, until lightly browned and toasted, 30 seconds–2 minutes (watch closely as broilers vary).



5. Cook burgers

Heat **2 teaspoon oil** in a medium ovenproof skillet over medium-high. Add **burgers** and cook until browned on one side, 2–3 minutes. Flip burgers, then spoon **1 tablespoon ketchup** over each. Transfer skillet to oven. Broil burgers on top oven rack until burgers are cooked through, 3–4 minutes (watch closely).



6. Finish & serve

Pick **dill fronds** from stems, discarding stems; finely chop fronds. Gently stir **chopped dill** and **remaining scallions** into **potato salad**; season to taste with **salt and pepper**. Spread **½ tablespoon mayonnaise** onto each **bun**, then top with **burgers** and serve **potato salad** alongside. Enjoy!