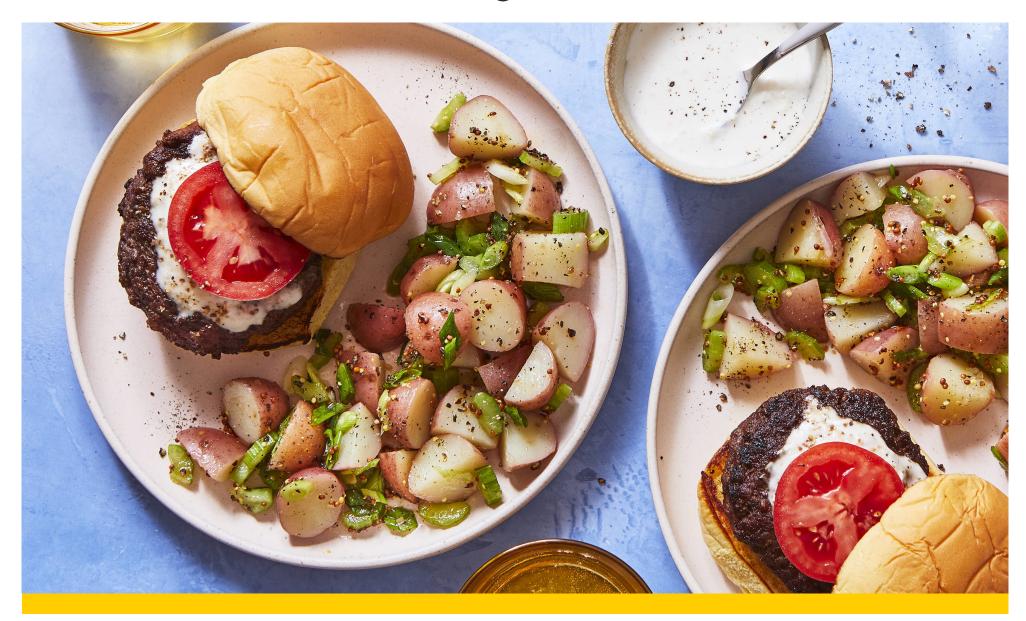
# MARLEY SPOON



# Pastrami-Spiced Burger with Horseradish Mayo

& Mustardy Potato Salad



Prepared horseradish is a popular condiment in Eastern European cooking. The white root of the horseradish plant is grated, then combined with vinegar and salt creating a slightly spicy paste perfect for mixing into sauces to add a zingy pop of flavor. This creamy horseradish mayo perfectly complements a juicy burger with a tangy potato salad alongside.

#### What we send

- ½ lb baby potatoes
- 2 scallions
- 1 small bag celery
- ¼ oz Dijon mustard
- 1 oz mayonnaise <sup>1,5</sup>
- 1 oz horseradish 5,6
- 10 oz pkg grass-fed ground beef
- ¼ oz pastrami spice blend
- 2 potato buns <sup>2,3,4</sup>
- 1 plum tomato

# What you need

- · kosher salt & pepper
- olive oil
- apple cider vinegar (or white wine vinegar)
- sugar

### **Tools**

- medium saucepan
- medium heavy skillet

#### **Allergens**

Egg (1), Wheat (2), Milk (3), Sesame (4), Soy (5), Sulphites (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 880kcal, Fat 50g, Carbs 61g, Protein 39g



## 1. Cook potatoes

Scrub **potatoes**, then halve. Place in a medium saucepan with **1 tablespoon salt** and enough water to cover by ½-inch. Cover and bring to a boil over high heat; uncover and cook until easily pierced with a fork, 4-5 minutes. Drain potatoes, then rinse under cold water and drain well again. Spread potatoes on a plate in a single layer; place in freezer to chill for 10 minutes.



2. Assemble potato salad

Trim scallions, then thinly slice. Trim ends from celery; halve lengthwise, then thinly slice crosswise. In medium bowl, stir to combine 2 teaspoons mustard, 2 tablespoons oil, 1 tablespoon vinegar, and a pinch each of sugar, salt, and pepper. Add potatoes, celery, and scallions to bowl with dressing; stir to combine. Season to taste with salt and pepper.



3. Make horseradish mayo

In a small bowl, stir to combine **mayonnaise** and **horseradish**; season to taste with **salt** and **pepper**.



4. Season burgers

Form **beef** into 2 (4-inch) patties. Season all over with **salt**, **pepper**, and **1 teaspoon pastrami spice**.



5. Toast buns & cook burgers

Heat a medium heavy skillet (preferably cast-iron) over medium-high. Brush cut sides of **buns** with **oil**. Add buns to skillet, oiled side down; cook until lightly toasted, 1-2 minutes (watch closely). Transfer buns to plates. Add **1** tablespoon oil to same skillet; add burgers. Cook until browned and medium-rare, about 3 minutes per side (or longer for desired doneness).



6. Finish & serve

Core tomato, then thinly slice. Spread some of the horseradish mayo on toasted buns, then top burgers with some of the remaining pastrami spice, and tomato slices. Serve burgers with potato salad alongside and pass any remaining horseradish mayo at the table. Enjoy!