

DINNERLY



Lamb Burger with Cajun Potatoes & Dill Pickle Mayo



30-40min



2 Servings

We've seen a whole lotta special sauces in our time, and they're usually some combo of the usual suspects: ketchup, mustard, mayo, etc. But what about mashing up two of our absolutely favorite burger condiments: pickles and mayo? The result is this dill pickle mayo that inherits the best part of dill pickles and creamy, tangy mayo. Equally as good on the burger as on the Cajun taters. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ¼ oz Cajun seasoning
- 3¼ oz dill pickles
- 2 potato buns ^{2,3,4}
- 10 oz pkg ground lamb

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- mayonnaise ¹
- white wine vinegar (or apple cider vinegar)

TOOLS

- rimmed baking sheet
- microplane or grater
- grill or grill pan

ALLERGENS

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

NUTRITION PER SERVING

Calories 960kcal, Fat 60g, Carbs 68g,
Protein 37g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**, then cut into ½-inch cubes. Toss on a rimmed baking sheet with **tablespoon oil**, **1 teaspoon salt**, and **½ teaspoon Cajun spice** (or more depending on heat preference). Bake on lower oven rack until golden and crisp, flipping halfway through cooking time, 20–25 minutes.



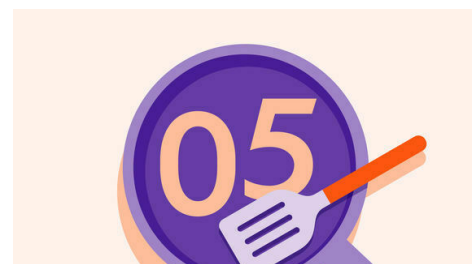
4. Grill burgers

Shape **lamb** into 2 (4-inch) patties. Brush burgers all over with **oil** and season all over with **salt** and **pepper**. Grill until browned and medium-rare, about 3 minutes per side (or longer for desired doneness).



2. Make dill pickle mayo

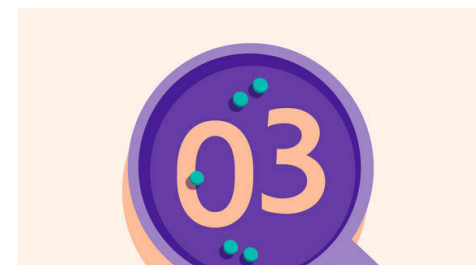
While **potatoes** cook, finely chop **pickles**. Into a small bowl, combine **pickles**, **¼ cup mayonnaise**, **1 teaspoon vinegar**, and a **pinch of salt** until combined. Set aside until ready to serve.



5. Assemble & serve

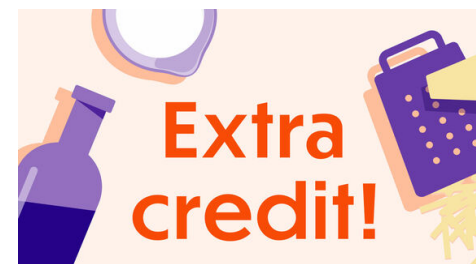
Transfer **burgers** to **grilled buns**. Spoon **sweet pickle mayo** over top.

Serve **burgers** and **roasted potatoes** with **remaining mayo** alongside for dipping. Enjoy!



3. Grill buns

Heat a grill or grill pan over high until very hot. Lightly brush cut sides of **buns** with **oil**. Grill buns, cut-sides down, until toasted, about 1 minute (watch closely). Transfer to a plate; keep grill on high.



6. No grill, no problem!

If you don't have a grill or grill pan, cook the burgers and toast the buns separately in a medium skillet over medium-high.