



Martha's Best Teriyaki-Glazed Burger

with Spinach Salad & Furikake Fries



30-40min



2 Servings

Grass-fed beef makes for a perfect burger, only made better by a savory-sweet teriyaki glaze. After glazing, the burgers are topped with a spicy chili garlic 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 ^{1,2}
- ½ oz chili garlic sauce
- 5 oz baby spinach
- 2 potato buns ^{3,4,5}
- 10 oz pkg grass-fed ground beef
- 2 oz teriyaki sauce ^{2,5}
- ¼ oz furikake ⁴
- ¾ oz dill pickles

What you need

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

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

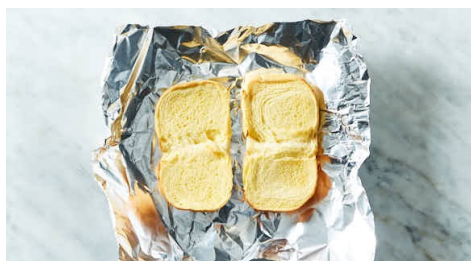
Nutrition per serving

Calories 1010kcal, Fat 54g, Carbs 73g, Protein 43g



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 **chili garlic sauce**.



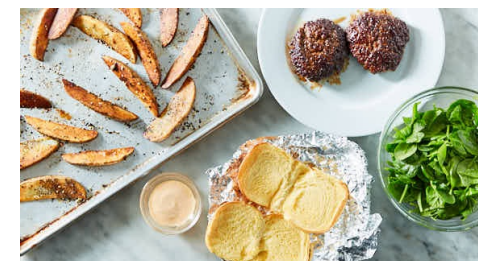
5. Make burgers

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!