

DINNERLY



Pastrami-Spiced Lamb Burger with Horseradish Cream & Oven Fries



30-40min



2 Servings

Don't be a sad, plain patty in the realm of juicy, delicious burgers. Be the pastrami burger of sandwiches. Pastrami is typically cured brisket coated in a blend of garlic, pepper, paprika, cloves, allspice, and mustard seed, then smoked. Imagine that packed into a lamb patty, topped with a creamy zing of horseradish and blanketed between toasted buns. What we're saying is, this dish is perfect. We've got you covered!

WHAT WE SEND

- 1 russet potato
- 2 (1 oz) sour cream ¹
- ¼ oz granulated garlic
- 1 oz horseradish ²
- 10 oz pkg ground lamb
- ¼ oz pastrami spice blend
- 2 ciabatta rolls ³

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- large heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 990kcal, Fat 54g, Carbs 90g, Protein 39g

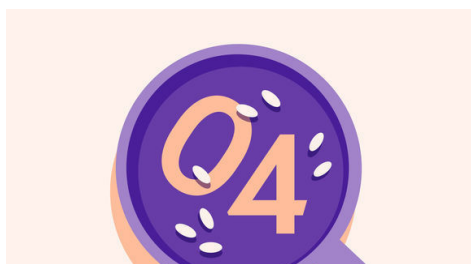


1. Roast oven fries

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

Scrub **potato**, then halve lengthwise and cut into ½-inch wedges. Toss on a rimmed baking sheet with **2 tablespoons oil** and a **generous pinch each of salt and pepper**. Spread into an even layer.

Roast on lower oven rack until golden and crisp, about 25 minutes.



4. Finish

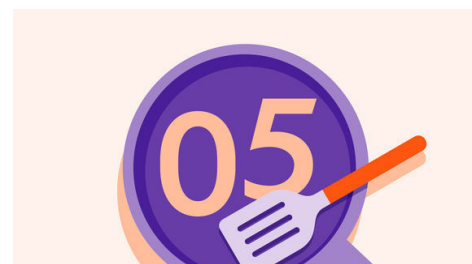
Transfer **burgers** to **toasted buns** and top with **horseradish cream**.



2. Prep cream & burgers

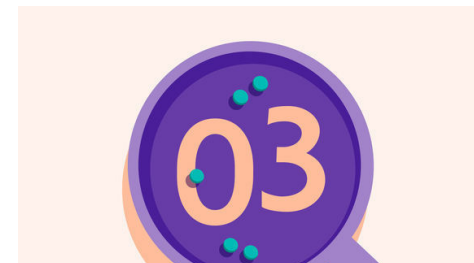
Meanwhile, in a small bowl, stir in **all of the sour cream**, **¼ teaspoon granulated garlic**, and **1–2 teaspoons horseradish** (depending on taste preference). Season to taste with **salt** and **pepper**.

In a separate medium bowl, combine **lamb**, **2 teaspoons pastrami spice**, and **½ teaspoon salt**. Form into 2 (5-inch) patties.



5. Serve

Serve **pastrami burgers** with **oven fries** and **ketchup**, if desired. Enjoy!



3. Toast buns & cook burgers

Once **potatoes** have cooked 15 minutes, heat **2 teaspoons oil** in a large heavy skillet (preferably cast-iron) over medium-high. Add **buns**, cut sides-down, and toast until lightly browned on both sides, 1–2 minutes. Transfer to plates.

Add **burgers** to skillet and cook until well browned and just medium-rare, 2–3 minutes per side (or longer for desired doneness).



6. Make it picky eater proof

We get it. Horseradish can be pretttttt intense. Tone things down to please the masses by swapping out the horseradish in step 2 for chopped fresh herbs like parsley and dill.