

# DINNERLY



## Summer Big Batch: Green Chili Cheeseburgers

with Chimichurri Potato Salad



40-50min



2 Servings



### WHAT WE SEND

- 2 (10 oz) pkgs grass-fed ground beef
- 4 potato buns <sup>1,7,11</sup>
- 2 russet potatoes
- 2 oz mayonnaise <sup>3,6</sup>
- 2 oz chimichurri sauce
- 2 poblano peppers
- 2 (4 oz) VELVEETA® Cheese Sauce <sup>7</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

### TOOLS

- microwave
- grill, grill pan, or skillet
- large saucepan

### ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 0kcal



#### 1. Boil potatoes

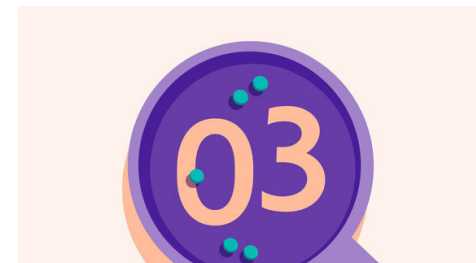
Scrub **potatoes**, then cut into 1-inch pieces. Transfer to a large saucepan with enough salted water to cover by 1 inch. Cover and bring to a boil over high, then uncover and cook until easily pierced with a fork, 5–7 minutes. Drain potatoes and rinse with cool water to bring to room temperature.



#### 2. Prep ingredients

In a large bowl, mix to combine mayo with chimichurri. Add potatoes and toss until combined, season to taste with salt and pepper.

Place poblano peppers in a large microwave safe bowl and cover with a plate. Heat in microwave until peppers are softened, 5–8 minutes. Remove from bowl and cut in half, remove stem and seeds if desired.



#### 3. Cook buns

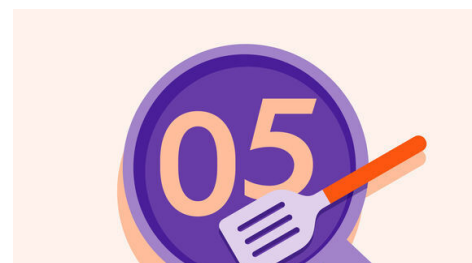
Lightly drizzle buns with oil. Heat a grill or grill pan to high. Add buns and cook until golden brown and toasted, 2–3 minutes.

Add poblano peppers and cook until blistered, 5–8 minutes, flipping peppers halfway through.



#### 4. Cook burgers

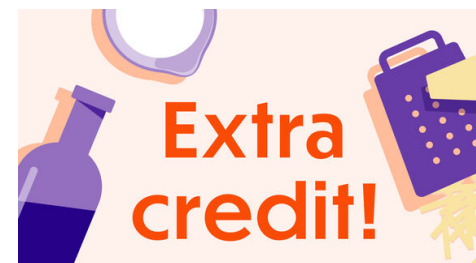
Form ground beef into 4 (3½-inch) patties. Season all over with a generous pinch each of salt and pepper. Lightly oil burgers. Add **burgers** and cook until browned and medium-rare, 2–3 minutes per side (or longer if desired). Transfer to **buns**.



#### 5. Serve

Finely chop the charred poblano peppers. Transfer velveeta to microwave safe bowl and heat until softened, 1–3 minutes. Add chopped peppers to velveeta and stir to combine.

Transfer burgers to buns and top with the poblano velveeta. Serve alongside potato salad. Enjoy!



#### 6.

Extra credit!