



## Grilled Pastrami Burger & Thousand Island

with Everything Bagel Corn on the Cob



20-30min



2 Servings

If you don't have a grill or grill pan, heat a little oil in a skillet over medium-high. Add burgers and cook until browned and medium-rare, 3-4 minutes per side. Preheat the broiler with a rack in the top position. Transfer corn to a rimmed baking sheet and broil until lightly charred, 5-10 minutes. Toast buns directly on the top oven rack until warm. (Watch closely as broilers vary.)



## What we send

- 1 oz cornichon
- 10 oz pkg grass-fed ground beef
- ¼ oz pastrami spice blend
- 1 plum tomato
- 2 oz mayonnaise <sup>1,4</sup>
- 2 potato buns <sup>2,3,5</sup>
- 2 ears of corn
- ¼ oz everything bagel seasoning <sup>3</sup>
- 1 romaine heart

## What you need

- butter <sup>2</sup>
- kosher salt & ground pepper
- ketchup
- red wine vinegar (or apple cider vinegar)
- neutral oil

## Tools

- grill or grill pan

## Allergens

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

## Nutrition per serving

Calories 930kcal, Fat 56g, Carbs 59g, Protein 41g



### 1. Prep ingredients

Preheat a grill to medium-high, if using. Set **2 tablespoons butter** out at room temperature to soften until step 4. Finely chop **cornichons**. Shape **beef** into 2, 4-inch wide patties (about ½-inch thick). Season patties all over with **all of the pastrami spice blend** and **salt**. Slice **tomato** crosswise into thin rounds.



### 4. Grill corn

Transfer **corn** to grill or grill pan and cook, turning occasionally, until lightly charred, 8-12 minutes. Meanwhile, in a small bowl, combine **softened butter** with **all of the everything bagel seasoning**. Cut grilled corn in half crosswise and rub all over with **seasoned butter**.



### 2. Make thousand island

In a small bowl, stir to combine **mayonnaise, chopped cornichons, 1 tablespoon ketchup, 1 teaspoon vinegar, ¼ teaspoon salt, and a few grinds of pepper**. Set thousand island dressing aside until step 6.



### 5. Grill burgers

Transfer **burgers** to grill or grill pan; cook until lightly charred and medium-rare, 2-3 minutes per side (or longer for desired doneness).



### 3. Toast buns

Preheat a grill pan over medium-high, if using. Drizzle **oil** over cut sides of **buns**. Place on grill or grill pan, cut side down, and cook until toasted, 2-3 minutes (watch carefully as buns burn easily). Transfer to plates.



### 6. Assemble & serve

Cut **romaine** in half crosswise and separate leaves; discard stem end. Spoon **thousand island dressing** onto **toasted buns**, then top with **burgers, sliced tomatoes, and lettuce**. Serve **burgers** alongside **grilled corn** with **any remaining thousand island dressing** on the side. Enjoy!