



Lamb Burger with Apricot Chutney

& Loaded Chaat Fries



1h



2 Servings

Classic Indian flavors join forces to bring you a burger and loaded fries combo like you've never seen before! We season the fries with chaat masala spice to bring salty, tangy flavor before topping the crisp spuds with cilantro and fried shallots and ginger. Lamb patties cook in a shallot-ginger oil that also combines with sour cream to drizzle over the fries. A homemade apricot chutney is all the burger needs to shine.

What we send

- 1 piece fresh ginger
- 1 shallot
- ½ oz fresh cilantro
- 2 potatoes
- ¼ oz chaat masala spice
- 2 (1 oz) diced dried apricots
- 2 (1 oz) sour cream ¹
- 2 brioche buns ^{2,1,3}
- 10 oz pkg ground lamb

What you need

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

Tools

- microplane or grater
- microwave
- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 1190kcal, Fat 66g, Carbs 114g, Protein 39g



1. Prep ingredients

Preheat oven to 450°F with rack in the lower third. Peel **ginger**; finely grate half and cut remaining into very thin matchsticks. Finely chop **half of the shallot** and thinly slice remaining half. Remove **cilantro leaves** from **stems** and coarsely chop leaves; finely chop stems. Add **sliced shallots** and **ginger matchsticks** to a microwave-safe bowl with **enough oil** to just cover.



4. Make chutney

Add **diced apricots**, **¾ cup water**, **2 tablespoons sugar**, **1½ teaspoons vinegar**, **reserved chaat masala**, and **¼ teaspoon salt**; simmer until apricots have softened, liquid is absorbed, and chutney is thickened, 7-10 minutes. Transfer to a bowl and mash with a fork. Wipe out skillet and reserve.



2. Fry aromatics, prep fries

Microwave **shallots and ginger** on high, stirring every minute until they're golden brown and crisp and have stopped bubbling rapidly, 5-7 minutes (stir every 30 seconds once starting to brown). Transfer shallots and ginger to a paper towel-lined plate. Immediately sprinkle with **salt**; reserve **oil**. Scrub **potatoes**; cut into ½-inch thick fries. Place on a rimmed baking sheet.



5. Toast buns, prep lamb

In a small bowl, whisk **sour cream** with **1 tablespoon each of ginger-shallot oil and water**. Add water if necessary to reach a drizzling consistency. Season with **salt and pepper**.

Place **buns**, cut side down, directly on lower oven rack. Cook until browned and toasted, 2-3 minutes (watch closely). Form **lamb** into 2 (4-inch) patties. Season all over with **salt and pepper**.



3. Cook fries

Toss **fries** with **2 tablespoons oil** and **all but ¼ teaspoon chaat masala spice**; season with **salt and pepper**. Bake on lower oven rack until browned and crisp, 20-25 minutes, flipping halfway. Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium. Add **chopped shallots, cilantro stems, and grated ginger**. Cook, stirring, until shallots are softened, 2-3 minutes.



6. Cook burgers & serve

Heat **1 tablespoon ginger-shallot oil** in reserved skillet over medium-high. Add **patties** and cook until browned on both sides and medium-rare, 2-3 minutes per side (or longer for desired doneness).

Top **burgers** with **half of the chutney**. Drizzle **fries** with **sour cream** and top with **fried aromatics** and **chopped cilantro leaves**. Serve **extra chutney** alongside. Enjoy!