

DINNERLY



**PICKY EATER
PROOF**

Better-Than-Take-Out Burger with Quick Pickles & Oven Chips



35min



2 Servings

We know what you're thinking. What's better than take-out? Well, we just told you. This juicy berbere-spiced burger smothered in creamy garlic sauce and piled high with crunchy pickles. We've got you covered!

WHAT WE SEND

- 1 russet potato (1 lb)
- 7 oz cucumber
- garlic (use 1 large clove)
- 1 pkt sour cream ⁷
- berbere spice blend (use 1¼-1½ tsp)
- 1 pkg ground beef
- 2 potato buns ¹

WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- ketchup

TOOLS

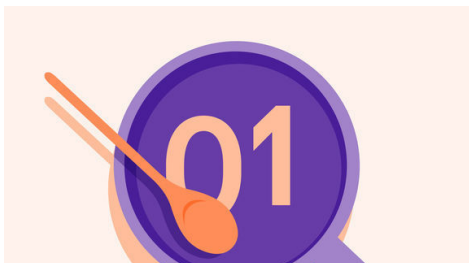
- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 830kcal, Fat 45g, Carbs 78g, Protein 36g



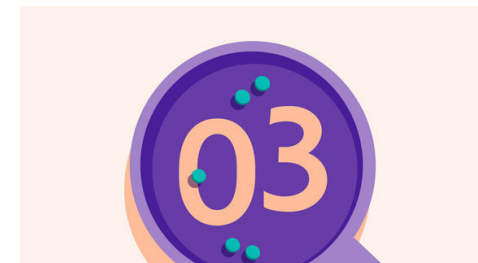
1. Bake oven chips

Preheat oven to 450°F with a rack in the lower third. Place a rimmed baking sheet on rack to preheat. Scrub **potato**, then thinly slice crosswise. Transfer to a medium bowl, then toss with **2 tablespoons oil** and **a pinch each salt and pepper**. Spread potatoes in an even layer on preheated baking sheet, then roast until tender and browned in spots, 22–24 minutes, flipping halfway.



2. Make quick pickles

While chips bake, trim and discard ends from **cucumber**, then peel and thinly slice crosswise into rounds. In a small bowl, whisk together **1 tablespoon oil**, **2 teaspoons vinegar**, and **a few grinds of pepper**. Stir in **cucumbers** and set aside to pickle.



3. Season sauces

Peel and finely chop **½ teaspoon garlic**; transfer to a small bowl. Stir in **sour cream**, and **1 teaspoon water**; season with **salt** and **pepper**. In a second bowl, combine **¼ cup ketchup** and **¼–½ teaspoon of the berbere spice blend** (depending on your heat preference), stirring until combined.



4. Season beef & toast buns

In a medium bowl, using your hands, gently combine **ground beef**, **1 teaspoon of the berbere spice blend**, and **a few grinds pepper**. Divide beef in half and shape into 2 (4-inch) burgers, about ½-inch thick; season with **salt**. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **buns**, cut-sides down, and cook until lightly toasted, 1–2 minutes.



5. Finish & serve

Add **burgers** to same skillet, then cook until deeply browned and medium-rare, about 3 minutes per side (or longer for desired temperature). Place **burgers** on **toasted buns** topped with **garlic sauce** and some of the **quick pickles**. Serve **oven chips** and **any remaining pickles** alongside with **seasoned ketchup** for dipping. Enjoy!



6. Make it ahead!

Listen, we have much love for a quick pickle, but sometimes things are better with age. Make your pickles the night before and you'll not only get ahead on prep time, but they'll turn out more tender with a pop of acid.