

# DINNERLY



## Pastrami 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's typically cured brisket coated in a blend of garlic, pepper, paprika, cloves, allspice, and mustard seed, then smoked. Imagine, that packed into a beefy patty, topped with a creamy zing of horseradish, and blanketed between toasted buns. What we're saying here is, this dish is perfect. We've got you covered!

### WHAT WE SEND

- 1 russet potato (1 lb)
- garlic (use 1 medium clove)
- 2 (1 oz) pkts sour cream <sup>7</sup>
- ½ oz horseradish (use 1-2 tsp) <sup>6,12</sup>
- 1 pkg ground beef
- pastrami spice blend (use 2 tsp)
- 2 ciabatta rolls <sup>1,6</sup>

### WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper
- ketchup

### TOOLS

- rimmed baking sheet
- box grater or microplane
- large heavy skillet (preferably cast-iron)

### ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 960kcal, Fat 42g, Carbs 101g, Proteins 44g



#### 1. Prep & 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. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil** and a **generous pinch each salt and pepper**, spreading potatoes into an even layer. Roast on lower rack without stirring, until golden and crisp, about 25 minutes.



#### 2. Make horseradish cream

While potatoes roast, peel and finely grate ½ **teaspoon garlic** into a small bowl. Stir in **all of the sour cream** and **1–2 teaspoons horseradish** (depending on taste preference); season to taste with **salt** and **pepper**.



#### 3. Form pastrami burgers

In a medium bowl, gently combine **beef**, **2 teaspoons of the pastrami spice**, and ½ **teaspoon salt**. Form beef into 2 (5-inch) thin patties.



#### 4. 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 same skillet and cook until well browned and just medium-rare, 2–3 minutes per side (or more depending on preference).



#### 5. Finish & serve

Transfer **burgers** to **toasted buns** and top with **horseradish cream**. Serve **pastrami burgers** with **oven fries** alongside and **ketchup** for dipping, if desired. Enjoy!



#### 6. Make it picky eater proof

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