

DINNERLY



Southwest Lamb Burgers with Ranch & Charred Green Beans



20-30min



2 Servings

We amped up the Southwestern flare in these burgers with a taco-inspired spice blend. Don't be afraid to give that lamb a good smash in the pan, because all burgers are a little bit better with a thin and crisp browned edge. Go ahead, it can take it. And, since ranch is awesome-sauce, we add a healthy-sized dollop on top. We've got you covered!

WHAT WE SEND

- ½ lb green beans
- 10 oz pkg ground lamb
- ¼ oz taco seasoning
- 2 potato buns ^{2,3,4}
- 1 pkt ranch dressing ^{1,2}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 49g, Carbs 31g,
Protein 33g



1. Prep ingredients

Preheat broiler with an oven rack 6 inches from heat source. Trim stem ends from **green beans**.



2. LAMB VARIATION

In a medium bowl, combine **ground lamb** and **taco seasoning**. Divide into 2 equal portions (do not form patties).



3. Toast buns & broil beans

Split open **buns**, place directly on top oven rack, and lightly toast, about 1 minute per side (watch closely as ovens vary). On a rimmed baking sheet, toss **green beans** with **2 teaspoons oil**; season with **salt** and **pepper**. Place on top rack and broil until tender and charred in spots, about 5 minutes (watch closely).



4. Cook burgers

Heat **1 tablespoon oil** in a medium heavy skillet over medium-high until very hot. Place **lamb** in pan and smash each mound flat with a spatula, forming 3½-inch patties. Cook, undisturbed, until outer edges are brown, 2 minutes. Flip, and cook until medium-rare, about 2 minutes more (or longer for desired doneness).



5. Assemble & serve

Place **burgers** on **buns** and top each with a **dollop of ranch dressing**. Serve with **green beans** alongside and any **remaining dressing** for dipping. Enjoy!



6. Load it up!

Burgers are personal—we would never stop you from adding your favorite toppings. Pickles, tomatoes, onions, lettuce—do it your way.