

DINNERLY



Summertime! Green Chile Cheeseburgers

with Chimichurri Potato Salad



40-50min



2 Servings

In the words of Britney Spears, "Chimi, chimi (more), chimi (more), chimi, chimi (more)." Or maybe it's "Gimme More"? Gimme more chimi? Yes, yes that's it! We've got you covered! (2-p serves 4; 4-p serves 8)

WHAT WE SEND

- 2 russet potatoes
- 2 oz mayonnaise ^{1,5}
- 2 oz chimichurri sauce
- 2 poblano peppers
- 4 potato buns ^{2,3,4}
- 2 (10 oz) pkgs grass-fed ground beef
- 2 (4 oz) VELVEETA® Cheese Sauce ³

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- large saucepan
- microwave
- grill, grill pan, or skillet

ALLERGENS

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

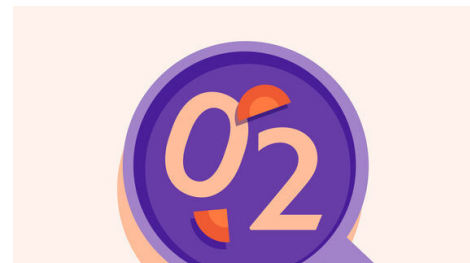
NUTRITION PER SERVING

Calories 1020kcal, Fat 52g, Carbs 76g, Protein 49g



1. Boil potatoes

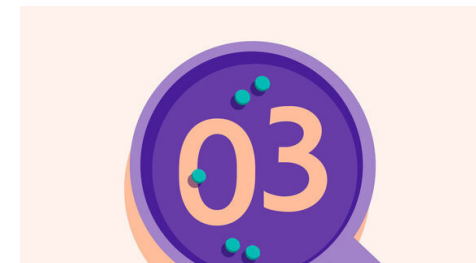
Scrub **potatoes**, then cut into 1-inch pieces. Transfer to a large saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high, then uncover and cook until easily pierced with a fork, 5–7 minutes. Drain potatoes and rinse with cool water to bring to room temperature.



2. Prep ingredients

To a large bowl, add **mayo** and **chimichurri**; stir to combine. Add **potatoes** and toss to coat, season to taste with **salt** and **pepper**.

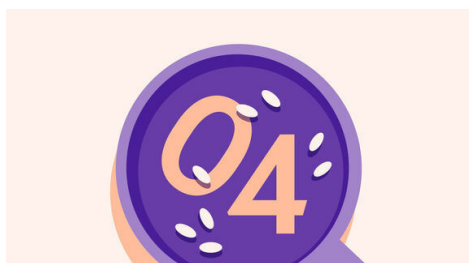
Add **poblano peppers** to a large microwave-safe bowl and cover with a plate. Microwave until peppers are softened, 5–8 minutes. Once cool enough to handle, remove from bowl and cut in half, remove stems and seeds.



3. Cook buns

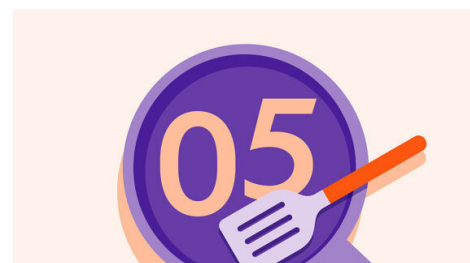
Lightly drizzle cut-sides of **buns** with **oil**. Heat a grill or grill pan to high. Add buns and cook until golden brown and toasted, 2–3 minutes.

Add **poblano peppers** and cook until blistered, 5–8 minutes, flipping peppers halfway through.



4. Cook burgers

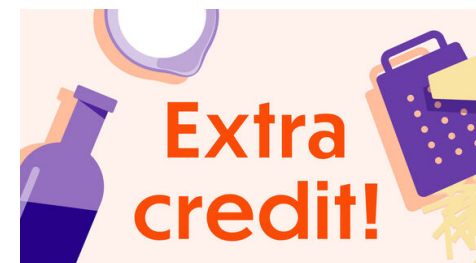
Form **ground beef** into 4 (3½-inch) patties. Season all over with a **generous pinch each of salt and pepper**. Lightly oil burgers. Add **burgers** to grill and cook until browned and medium-rare, 2–3 minutes per side (or longer if desired).



5. Serve

Finely chop **charred poblano peppers**. Transfer **VELVEETA® Cheese Sauce** to a microwave-safe bowl and heat until warm, 1–3 minutes. Add poblanos to bowl with **VELVEETA® Cheese Sauce** and stir to combine.

Transfer **burgers** to **buns** and top with **poblano cheese sauce**. Serve **potato salad** alongside. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!