



Pastrami-Spiced Burger with Horseradish Mayo

& Mustardy Potato Salad



30-40min



2 Servings

Prepared horseradish is a popular condiment in Eastern European cooking. The white root of the horseradish plant is grated, then combined with vinegar and salt creating a slightly spicy paste perfect for mixing into sauces to add a zingy pop of flavor. This creamy horseradish mayo perfectly complements a juicy burger with a tangy potato salad alongside.

What we send

- ½ lb baby potatoes
- 2 scallions
- 1 small bag celery
- ¼ oz Dijon mustard
- 1 oz mayonnaise ^{1,3}
- 1 oz horseradish ³
- 10 oz pkg grass-fed ground beef
- ¼ oz pastrami spice blend
- 1 plum tomato
- 2 artisan buns ^{1,2,3,4}

What you need

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

Tools

- medium saucepan
- medium heavy skillet

Allergens

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

Nutrition per serving

Calories 1010kcal, Fat 56g, Carbs 83g, Protein 41g



1. Cook potatoes

Scrub **potatoes**, then halve. Place in a medium saucepan with **1 tablespoon salt** and enough water to cover by ½-inch. Cover and bring to a boil over high heat; uncover and cook until easily pierced with a fork, 4-5 minutes. Drain potatoes, then rinse under cold water and drain well again. Spread potatoes on a plate in a single layer; place in freezer to chill for 10 minutes.



4. Season burgers

Form **beef** into 2 (4-inch) patties. Season all over with **salt, pepper**, and **1 teaspoon pastrami spice**.



2. Assemble potato salad

Trim **scallions**, then thinly slice. Trim ends from **celery**; halve lengthwise, then thinly slice crosswise. In medium bowl, stir to combine **2 teaspoons mustard**, **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of sugar, salt, and pepper**. Add **potatoes, celery, and scallions** to bowl with **dressing**; stir to combine. Season to taste with **salt and pepper**.



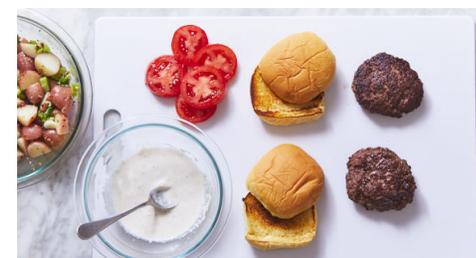
5. Toast buns & cook burgers

Heat a medium heavy skillet (preferably cast-iron) over medium-high. Brush cut sides of **buns** with **oil**. Add buns to skillet, oiled side down; cook until lightly toasted, 1-2 minutes (watch closely). Transfer buns to plates. Add **1 tablespoon oil** to same skillet; add **burgers**. Cook until browned and medium-rare, about 3 minutes per side (or longer for desired doneness).



3. Make horseradish mayo

In a small bowl, stir to combine **mayonnaise** and **horseradish**; season to taste with **salt and pepper**.



6. Finish & serve

Core **tomato**, then thinly slice. Spread **some of the horseradish mayo** on **toasted buns**, then top **burgers** with **some of the remaining pastrami spice**, and **tomato slices**. Serve **burgers** with **potato salad** alongside and pass **any remaining horseradish mayo** at the table. Enjoy!