

DINNERLY



French Dip Burger & Fries with Black Pepper Gravy & Garlic Mayo



30-40min



2 Servings

A French dip might sound like a fancy dance move, but we promise you don't need twinkle toes to cook this meal! Inspired by the famous French dip sandwich made of sliced beef served on a bun with a side of au jus for dipping, we're bringing you a juicy burger with a side of silky smooth black pepper gravy. Plus, there's creamy garlic mayo so the fries can also get their dip on. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 red onion
- 1 pkt turkey broth concentrate
- 2 (1 oz) mayonnaise ^{1,3}
- 10 oz pkg grass-fed ground beef
- 2 artisan buns ^{1,2,3,4}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour ⁴
- garlic

TOOLS

- rimmed baking sheet
- small saucepan
- medium 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 1350kcal, Fat 83g, Carbs 101g, Protein 42g



1. Roast fries

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**, then cut lengthwise into ½-inch thick wedges. Toss on a rimmed baking sheet with **2 tablespoons oil** and **a pinch each of salt and pepper**; spread into an even layer. Roast on lower oven rack, without stirring, until golden and crisp, about 25 minutes.



2. Make gravy

Thinly slice **onion**. Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **2 tablespoons of the onions**; cook, stirring, until softened, 2–3 minutes. Add **1 tablespoon flour**; cook, whisking, 1 minute. Slowly whisk in **1 cup water, broth concentrate**, and **½ teaspoon pepper**. Bring to a simmer; cook until reduced to about ¾ cup, 5 minutes. Keep warm until ready to serve.



3. Prep mayo & sauté onion

Finely chop ½ **teaspoon garlic**; transfer to a small bowl. Stir in **all of the mayo**; season to taste with **salt** and **pepper**. Set aside.

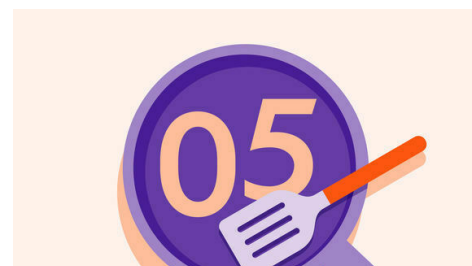
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining sliced onions** and **a pinch each of salt and pepper**; cook, stirring often, until golden-brown and softened, about 5 minutes. Transfer to a small bowl.



4. Cook burgers

Form **beef** into **2 (4-inch) patties**. Season generously all over with **salt** and **pepper**.

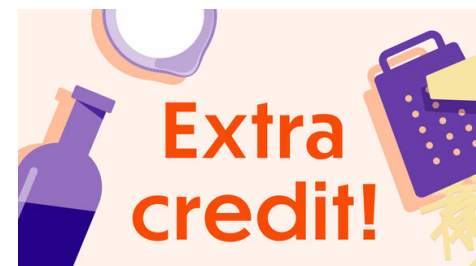
Heat **1 tablespoon oil** in same skillet over high until very hot. Add **burgers** and cook until well browned and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer to a plate; wipe out skillet.



5. Toast buns & serve

Add **buns** cut side down to same skillet; toast until lightly browned, about 30 seconds. Place **burgers** on **toasted buns** and top with **sautéed onions**.

Serve **French dip burgers** with **fries** alongside. Pass **black pepper gravy** and **garlic mayo** around the table for dipping. Enjoy!



6. Take it to the next level

Keep the French theme going with a refreshing side salad of baby greens or frisée dressed with a simple white wine vinaigrette. Make it really French by throwing in some chopped fresh tarragon or chives.