

# DINNERLY



## Juicy Lamb Burger & Pickled Onions with Lemon Potatoes & Garlic Sauce



30min



2 Servings

We're not sure that American-style burgers are all that Greek, but we took inspiration from Greece to flavor the sides and condiments. Genius right? The tangy garlic sauce might be expected, but the delicious lemony potatoes are a bit of unexpected magic. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 1 lemon
- 2 artisan buns <sup>1,2,3,4</sup>
- 1 oz sour cream <sup>2</sup>
- 1 red onion
- 10 oz pkg ground lamb

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- sugar
- garlic

## TOOLS

- microplane or grater
- rimmed baking sheet
- 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 880kcal, Fat 47g, Carbs 76g, Protein 38g



### 1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**; cut lengthwise into wedges. Zest **lemon**; squeeze **3½ teaspoons juice** into a bowl.

Toss wedges on a rimmed baking sheet with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower rack, turning once, 20 minutes. Toss with zest and **1½ teaspoons juice**. Roast until golden brown, 5 minutes more.



### 2. Pickle onions

Slice **¼ of the onion** into **⅛-inch** thick rings (save rest for own use). In a medium bowl, whisk together **2 teaspoons vinegar** and **¼ teaspoon sugar**; season with **salt** and **pepper**. Add **onion rings**, stirring to coat. Set aside to pickle, stirring occasionally, until ready to serve.



### 3. Toast buns

Brush cut sides of **buns** with **oil**. Heat a medium skillet over medium-high. Add buns, cut side-down, and toast until lightly browned, 1–2 minutes. Transfer to plates.



### 4. Cook burgers

Shape **lamb** into 2 (4-inch) patties; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add **burgers** and cook until browned and medium-rare, 2–3 minutes per side (or longer for desired doneness).



### 5. Make garlic sauce & serve

Finely grate **¼ teaspoon garlic** into a medium bowl. Add **sour cream** and **remaining lemon juice**, stirring to combine; season with **salt** and **pepper**.

Transfer **burgers** to **buns**, then top with **garlic sauce** and **pickled onions**. Serve **juicy lamb burgers** with **lemon potatoes** and **remaining garlic sauce** alongside. Enjoy!



### 6. Make it ahead

Pickle the onions in step 2 the day before so they're extra pickled by the time dinner is ready!