

MARLEY SPOON



Spinach & Dill Beef Burger

with Cucumber Yogurt & Steak Fries



30-40min



2 Servings

There's nothing like a new take on a classic, and burgers make the perfect blank canvas on which to experiment with different flavors. For this riff, we start with grass-fed ground beef and add sautéed spinach to the mix. The burgers are topped with a tzatziki-inspired yogurt sauce, flavored with lots of fresh dill and grated cucumber. They're lighter and more refreshing than any burger you've had before.

What we send

- 2 potatoes
- 1 shallot
- ¼ oz fresh dill
- 5 oz baby spinach
- 10 oz pkg grass-fed ground beef
- 1 cucumber
- 4 oz Greek yogurt ²
- 2 artisan buns ^{1,2,3,4}

What you need

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

Tools

- rimmed baking sheet
- large nonstick skillet
- vegetable peeler
- box grater

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 1120kcal, Fat 52g, Carbs 106g, Protein 50g



1. Make steak fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then halve lengthwise and cut into ½-inch thick wedges.

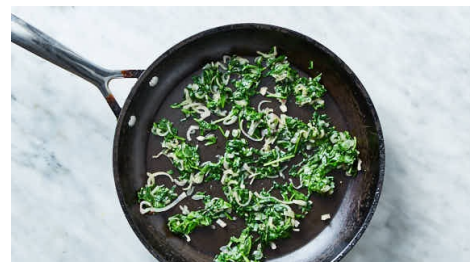
On a rimmed baking sheet, toss potato wedges with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on lower oven rack until brown and crisp, 20-25 minutes.



4. Make yogurt sauce

Peel **cucumber**, then grate on the large holes of a box grater. Pat dry to remove excess moisture.

In a small bowl, add **grated cucumber**, **yogurt**, **remaining shallots and dill**, and **1 tablespoon each of vinegar and oil**. Stir to combine and season to taste with **salt** and **pepper**.



2. Sauté spinach

Finely chop **shallot**. Finely chop **dill fronds and tender stems**. Coarsely chop **spinach**.

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add all but 1 tablespoon of the shallots; cook while stirring until softened, about 3 minutes. Add spinach; season with **salt**. Cook, stirring, until wilted, about 1 minute.



5. Cook burgers

Heat reserved skillet over medium-high. Lightly brush cut sides of **buns** with **oil**. Toast in skillet, cut sides down, until golden brown, 1-2 minutes; transfer to plates. Add **2 tablespoons oil** to skillet and cook **burgers**, covered, over medium heat, until well browned and medium-rare, 3-4 minutes per side (or longer for desired doneness).



3. Make burger patties

Transfer **spinach** to a large bowl; wipe out skillet and set aside until step 5. Let spinach mixture cool slightly, then add **beef**, **half of the dill**, **½ teaspoon salt** and **¼ teaspoon pepper** to bowl; mix gently to combine. Form into **2 (4-inch) patties**.



6. Assemble burgers & serve

Place **burgers** on **toasted buns** and top with **some of the cucumber yogurt sauce**. Serve **burgers** alongside **steak fries** with **remaining sauce** for dipping. Enjoy!