

DINNERLY



Pesto Burgers & Cottage Fries with Marinated Tomatoes



20-30min



2 Servings

This meal is for when half the fam is in the mood for Italian and the other half is in the mood for a burger and fries. Solution: grass-fed burgers smothered in vibrant basil pesto and topped with marinated tomatoes. Now that's amore. We've got you covered!

WHAT WE SEND

- 10 oz ground beef
- 4 oz basil pesto¹
- 2 potato buns²
- 1 plum tomato
- 1 russet potato
- garlic (use 1 medium clove)

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 910kcal, Fat 54g, Carbs 71g, Protein 37g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lowest position. Scrub **potato** (no need to peel), then cut into ¼-inch rounds. On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds pepper**. Roast on lower oven rack until tender and browned in spots, about 20 minutes.



2. Marinate tomatoes

Core **tomato**, then slice crosswise into ¼-inch rounds. Peel and finely chop **½ teaspoon garlic**. In a medium bowl, whisk **2 teaspoons vinegar**, **½ teaspoon sugar**, and **a pinch each salt and pepper**. Add garlic and tomatoes, stirring to coat. Let stand at room temperature, stirring occasionally, until step 5.



3. Season ground beef

In a medium bowl, combine **ground beef** and **2 tablespoons pesto** (save remaining pesto for step 5). Divide beef in half, then shape into 2 (4-inch) patties. Season all over with **½ teaspoon salt** and **a few grinds pepper**.



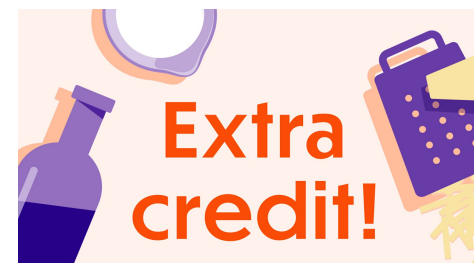
4. Toast buns

Heat **1 tablespoon oil** in a medium skillet over medium-high. Toast buns, cut-side down, until lightly browned, 1–2 minutes. Transfer to plates.



5. Cook burgers & serve

Return skillet to stove over medium-high. Add **burgers** and cook until browned and medium-rare, about 3 minutes per side. Place burgers on **toasted buns**. Add **tomatoes** and **marinade** to skillet and cook until fragrant and just warm, about 30 seconds. Top **burgers** with **tomatoes** and **some of the remaining pesto**. Serve with **roasted potatoes**. Enjoy!



6. Go for a dip!

Stir remaining pesto into Greek yogurt, sour cream, or mayo for a fantastic dipping sauce for your potatoes!