

# DINNERLY



## Grilled Burger & Sweet Pickle Mayo with Cajun-Spiced Potatoes



30-40min



2 Servings

We've seen a whole lotta special sauces in our time, and they're usually some combo of the same usual suspects: ketchup, mustard, mayo, etc. But what about mashing up two of our absolutely favorite burger condiments: pickles and mayo? The result is this sweet pickle mayo that inherits the best part of sweet pickle relish and creamy, tangy mayo. Equally as good on the burger as on the zesty taters. We've got you covered!

## WHAT WE SEND

- 1 russet potato (1 lb)
- Cajun seasoning (use ½ tsp)
- garlic
- 2 oz pickles<sup>12</sup>
- 2 oz mayonnaise<sup>3,6</sup>
- 2 potato buns<sup>1</sup>
- 10 oz pkg ground beef

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar)<sup>17</sup>

## TOOLS

- rimmed baking sheet
- microplane or grater
- grill or grill pan

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

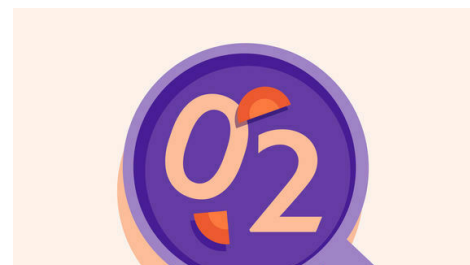
## NUTRITION PER SERVING

Calories 1060kcal, Fat 59g, Carbs 74g, Proteins 36g



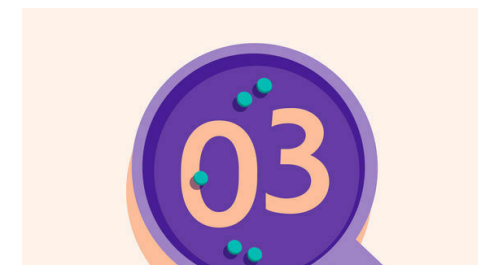
### 1. Cook potatoes

Preheat oven to 450°F with a rack in lowest position. Scrub **potato**, then cut into ½-inch cubes. On a rimmed baking sheet, toss **potatoes**, **1 tablespoon oil** and **½ teaspoon of the Cajun seasoning** (or more, depending on heat preference); season with **salt**. Bake on lower oven rack until golden and crisp, flipping potatoes halfway through, 20–25 minutes.



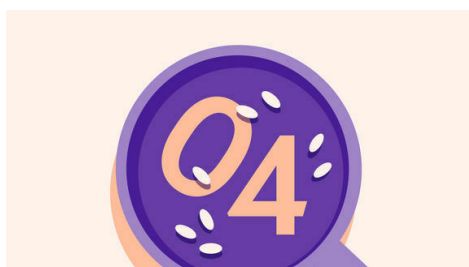
### 2. Make sweet pickle mayo

Finely grate **¼ teaspoon garlic** into a small bowl. Finely chop **pickles**. To the bowl with garlic, add **chopped pickles**, **mayonnaise**, **1 teaspoon vinegar**, and **a pinch of salt**, stirring to combine. Set aside until ready to serve.



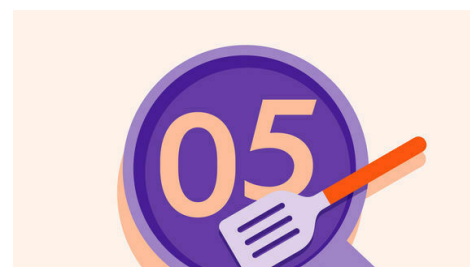
### 3. Toast buns

Heat a grill or grill pan to high. Lightly brush cut sides of **buns** with **oil**. Add buns, oiled side down, to grill or grill pan; cook until toasted, about 1 minute (watch closely). Transfer buns to a plate. Keep grill or grill pan on high.



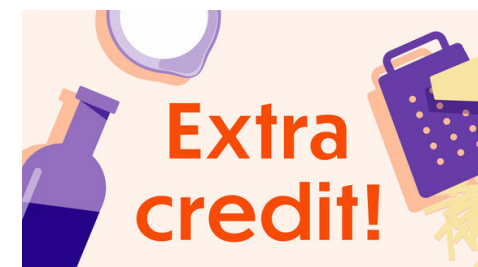
### 4. Shape & grill burgers

Shape **beef** into 2 (4-inch) patties. Brush burgers lightly with **oil** and season all over with **salt** and **pepper**. Add burgers to grill or grill pan and cook until browned and medium-rare, about 3 minutes per side (or longer for desired doneness).



### 5. Finish & serve

Place **burgers** on **toasted buns** and spoon **some of the sweet pickle mayo** on top. Serve **burgers** with **potatoes** alongside and with **remaining sweet pickle mayo** on the side for dipping. Enjoy!



### 6. No grill, no problem!

If you don't have a grill or grill pan, heat a medium skillet over medium. Add buns, oiled side down; cook until lightly golden and toasted, about 2 minutes. Transfer to a plate. Heat 2 teaspoons oil in same skillet. Add burgers and cook until medium-rare, 3–4 per side (or longer for desired doneness).