

# DINNERLY



## Burger with Zesty Potatoes & Sweet Pickle Mayo



30-40min



2 Servings

We've seen a whole lotta special sauces in our time, and they're usually some combo of the 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

- 2 russet potatoes
- ¼ oz pkt smoked paprika
- 2 oz cornichons
- garlic
- 2 oz pkt mayonnaise <sup>1,2</sup>
- 2 potato buns <sup>3</sup>
- 10 oz pkg grass-fed ground beef

### WHAT YOU NEED

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

### TOOLS

- rimmed baking sheet
- grill or grill pan

### ALLERGENS

Egg (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

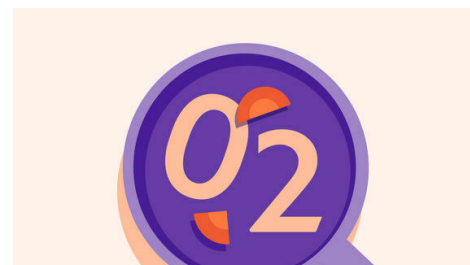
### NUTRITION PER SERVING

Calories 920kcal, Fat 59g, Carbs 67g, Protein 36g



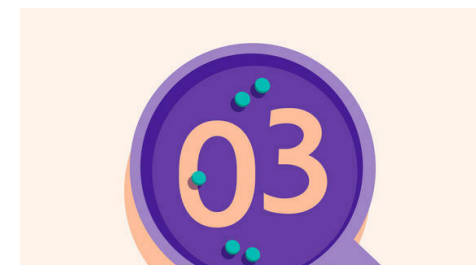
#### 1. Roast potatoes

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



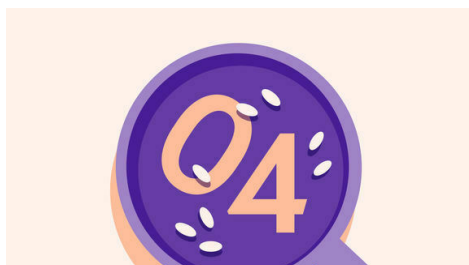
#### 2. Make sweet pickle mayo

Finely chop **cornichons** and place in a small bowl. Grate **¼ teaspoon garlic** into bowl, then add **mayonnaise**, **1 teaspoon vinegar**, and **a pinch of salt**. Stir to combine and set aside.



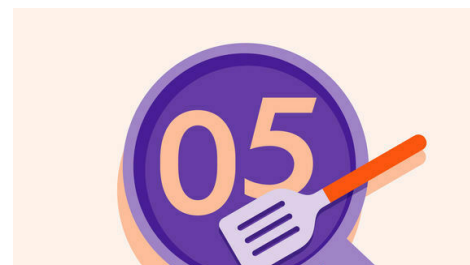
#### 3. Grill buns

Heat a grill or grill pan over high until very hot. Lightly brush cut sides of **buns** with **oil**. Grill buns, cut sides down, until toasted, about 1 minute (watch closely). Transfer buns to a plate; keep grill on high.



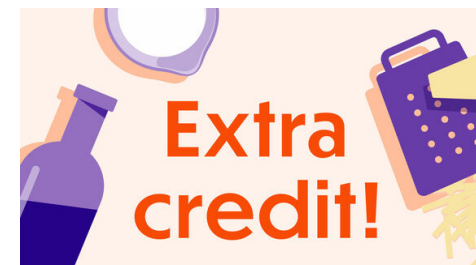
#### 4. Grill burgers

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



#### 5. Assemble & serve

Transfer **burgers** to **grilled buns**. Spoon **sweet pickle mayo** over top. Serve **roasted potatoes** alongside with **remaining mayo** for dipping. Enjoy!



#### 6. No grill, no problem!

If you don't have a grill or grill pan, cook the burgers and toast the buns separately in a medium skillet over medium-high.