



DINNERLY



Chipotle Smash Burger with Pickles & Sweet Potato Wedges

 20-30min  2 Servings

Grass-fed ground beef. Pillowy potato buns. Sweet and sour slices of crunchy pickles. Sweet potato fries. Out-of-this-world creamy sauce topper. What is this list, you ask? The components of a pretty darn outrageous burger. We've got you covered!

WHAT WE SEND

- grass-fed ground beef
- sweet potato
- yellow onion

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 890.0kcal, Fat 53.0g, Proteins 32.0g, Carbs 75.0g



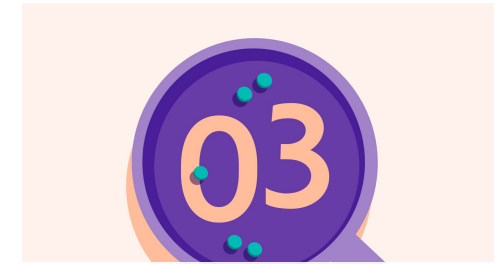
1. Bake sweet potatoes

Preheat oven to 425°F with a rack in the lower third. Halve **sweet potato** lengthwise, then cut into ½-inch wedges (no need to peel). On a rimmed baking sheet toss sweet potato wedges with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Spread in a single layer and roast until tender and browned in spots, 20–25 minutes.



2. Caramelize onions

Meanwhile, halve **onion**, then peel and thinly slice. Heat **1 tablespoon oil** in a large heavy skillet over medium-high. Add onion and **a generous pinch each salt and pepper**; cook, stirring often, until golden brown and softened, about 7 minutes. Add **¼ cup water** and cook until water is evaporated. Scrape onions into a small bowl.



3. Start burgers

Divide **beef** into 2 equal portions (do not form patties). Heat same skillet (no need to wipe out) over high until very hot, about 2 minutes. Place beef in skillet and smash each mound flat with a spatula, forming 5-inch patties. Season well with **salt** and **pepper** and cook, undisturbed, until outer edges are brown, about 2–3 minutes.



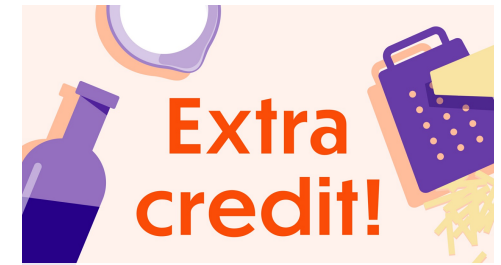
4. Flip burgers

Flip **burgers**, season with **salt** and **pepper**, and cook until medium, about 2 minutes more. Transfer burgers to a plate.



5. Toast buns & serve

Add **buns**, cut side-down to skillet, and toast until lightly browned, 1–2 minutes. Place **burgers** on buns, spread bun with some of the **chipotle mayo**, and top with **onions** and **pickles**. Serve with **sweet potatoes** alongside, with **remaining mayo** on the side for dipping. Enjoy!



6. Take it to the next level

We love a good slaw, and it always pairs well with a burger! You could go with a red or green cabbage slaw with shaved carrots, or you could also chop up some curly kale and massage it with some salt before tossing with dressing in order to wilt it down. Make it vinegar-based or creamy, mayo-based! The choice is yours!