

DINNERLY



Chipotle Smash Burger with Pickles & Sweet Potato Wedges

 20-30min  4 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
- yellow onion
- sweet potatoes

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

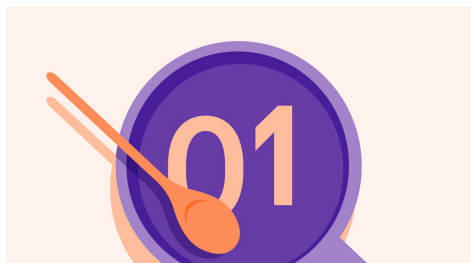
TOOLS

ALLERGENS

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

NUTRITION PER SERVING

Calories 710.0kcal, Fat 41.0g, Proteins 32.0g, Carbs 55.0g



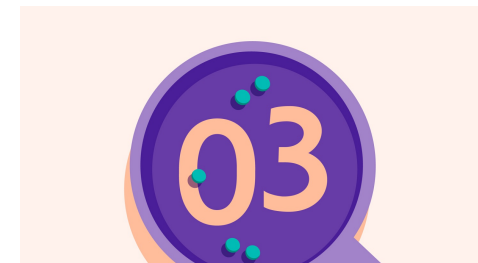
1. Bake sweet potatoes

Preheat oven to 425°F with racks in the upper and lower thirds. Halve **sweet potatoes** lengthwise, then cut into ½-inch wedges. In a large bowl, toss with **3 tablespoons oil**, **1 teaspoon salt**, and a **few grinds pepper**. Divide between 2 rimmed baking sheets, roast until golden, about 25 minutes, rotating baking sheets halfway through.



2. Caramelize onions

Meanwhile, halve **onions**, then halve, peel, and thinly slice. Heat **2 tablespoons oil** in a large heavy skillet over medium-high. Add **onions** and a **generous pinch each salt and pepper**; cook, stirring often, until golden brown and softened, about 7 minutes. Add **¼ cup water** to skillet and cook until water is evaporated. Scrape **onions** into a small bowl.



3. Start burgers

Divide **beef** into 4 equal portions (do not form patties). Heat same skillet (no need to wipe out skillet) over high until very hot, about 2 minutes. Working 2 at a time, place beef in skillet; smash each mound flat with a spatula, forming 5-inch patties. Season well with **salt and pepper**; cook, undisturbed, until outer edges are brown, 2–3 minutes.



4. Flip burgers & toast buns

Flip **burgers**, season other side with **salt and pepper**, and cook until medium, about 2 minutes more. Transfer burgers to a plate, and repeat with remaining patties. Add **buns** cut side-down to skillet, and toast until lightly browned, 1–2 minutes.



5. Make sauce & serve

In a small bowl, whisk **all of the chipotle mayo** with **1 tablespoon each water and oil**, to make a spoonable sauce. Place **burgers** on **buns**, spread bun with some of **chipotle mayo sauce**, and top with **onions** and **pickles**. Serve with **sweet potatoes** alongside, and with **remaining mayo** 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!