



DINNERLY



Garlic-Scallion Pork Burger with Spinach & Herb-Roasted Potatoes

 30-40min  2 Servings

Pork burgers are a great vehicle for strong flavors. It serves as the blank canvas for some serious burger artistry! Here we've inserted some serious garlic and scallion flavor. The spinach side salad and crispy herb roasted potatoes are equal works of art. We've got you covered!

WHAT WE SEND

- ground pork
- Italian seasoning
- russet potato
- garlic
- scallions
- baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740.0kcal, Fat 41.0g, Proteins 31.0g, Carbs 68.0g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**; halve lengthwise and cut crosswise into ¼-inch half-moons. Transfer to a rimmed baking sheet; toss with **1 tablespoon oil**, **1 teaspoon of the Italian seasoning**, **½ teaspoon salt**, and **a few grinds pepper**. Bake until tender and browned, about 20 minutes.



2. Prep pork

Meanwhile, peel and finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice. Reserve 1 tablespoon scallions for step 3. In a medium bowl, combine **pork**, **garlic**, and remaining scallions.



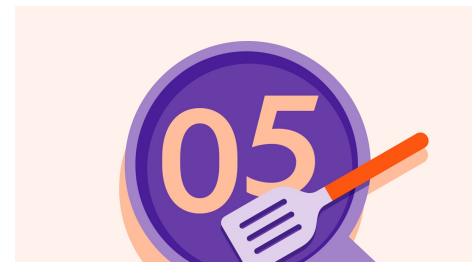
3. Prep buns & vinaigrette

Lightly drizzle cut sides of **buns** with **oil**. In a second medium bowl, combine **1 teaspoon vinegar** and **1 tablespoon oil**. Season to taste with **salt** and **pepper**. Stir in **reserved scallions**.



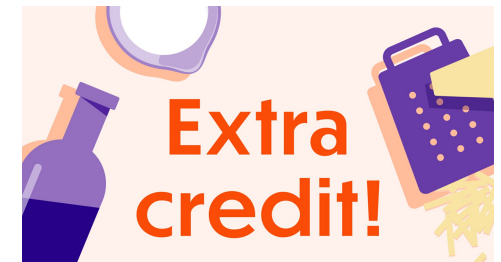
4. Cook burgers

Shape **pork mixture** into two (4-inch) patties, each about ½-inch thick. Season all over with **½ teaspoon salt** and **a few grinds pepper**. Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **burgers** and reduce heat to medium. Cook until browned, flipping once, 3–4 minutes per side. Transfer **burgers** to plates. Reserve skillet for step 5.



5. Finish & serve

Heat same skillet over medium. Add **buns**, cut-side down, and cook until lightly toasted, about 1 minute. Transfer to plates and top with **burgers**. Add **spinach** to **vinaigrette**, stir to combine, and season to taste with **salt** and **pepper**. Top **burgers** with **some of the spinach**, then serve **remaining salad** and **potatoes** on the side. Enjoy!



6. Raid the condiment rack!

Want extra sauciness for your burger? Top with mayo, Dijon mustard, or ketchup. Maybe all three?