



# DINNERLY



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

 30-40min  4 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

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

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar <sup>17</sup>

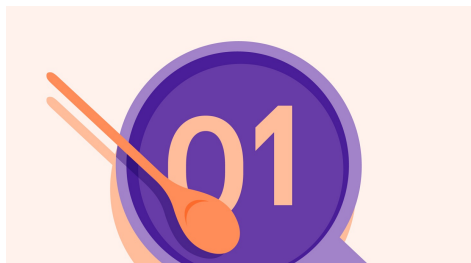
#### TOOLS

- 2 rimmed baking sheets
- large skillet

#### ALLERGENS

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

#### NUTRITION PER SERVING



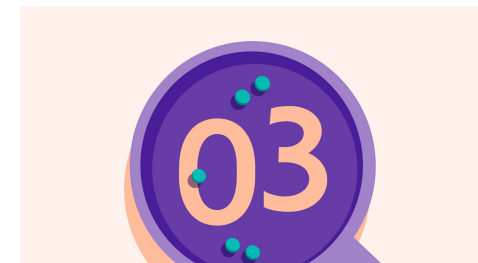
#### 1. Prep potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes**; halve lengthwise and cut crosswise into ¼-inch half-moons. In a large bowl, combine potatoes, **2 tablespoons oil**, **2 teaspoons of the Italian seasoning**, **1 teaspoon salt**, and **a few grinds pepper**.



#### 2. Bake potatoes & prep pork

Divide **potatoes** between two rimmed baking sheets. Bake until tender and browned, 20–25 minutes, switching baking sheet positions halfway through. Meanwhile, peel and finely chop **2 teaspoons garlic**. Trim ends from **scallions**; thinly slice. In a medium bowl, gently combine **pork**, **garlic**, and **all but 2 tablespoons of the scallions**.



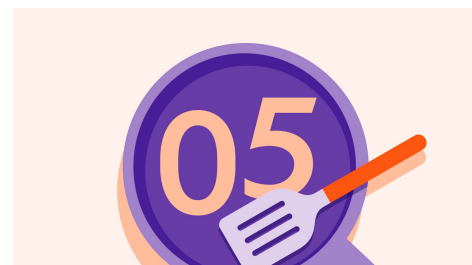
#### 3. Prep buns & vinaigrette

Lightly drizzle cut sides of **buns** with oil. In a large bowl, combine **1½ teaspoons vinegar** and **1½ tablespoons oil**. Stir in **reserved scallions** and a pinch each **salt** and **pepper**.



#### 4. Cook burgers

Shape **pork mixture** into four (4-inch) patties, each about ½-inch thick. Season all over with **1 teaspoon salt** and **a few grinds pepper**. Heat **2 teaspoons oil** in a large 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?