

DINNERLY

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Grass-Fed Beef Burger with Fried Pickles and Tangy Slaw



20-30min



2 Servings

Life got a lot better the day we decided to cook a burger and serve it with fried pickles. And these aren't just any old pickles—they're sweet and briny bread & butter pickles. They're coated in batter, fried, and dipped in chipotle mayo, then served with a juicy grass-fed burger and creamy slaw. In our book, that's what we call, winning. Time for a victory nap, er, lap. We've got you covered!

WHAT WE SEND

- cabbage, cole slaw, shredded
- chipotle chill powder
- grass-fed ground beef

WHAT YOU NEED

- all-purpose flour ¹
- apple cider vinegar
- coarse kosher salt
- freshly ground pepper
- sugar

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 861.0kcal, Fat 58.0g, Proteins 31.5g, Carbs 57.5g



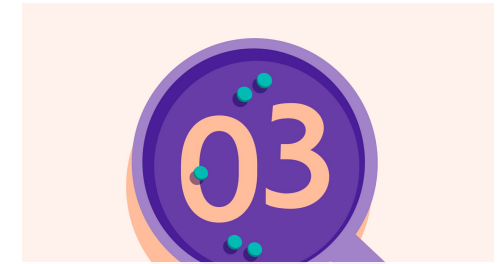
1. Make sauce & slaw

In a medium bowl, combine **mayonnaise**, $\frac{1}{2}$ **teaspoon chipotle powder** (save rest), **1 tablespoon cider vinegar** (or white wine vinegar), **1 tablespoon sugar**, and $\frac{1}{2}$ **teaspoon salt**. Transfer **3 tablespoons of the sauce** to a small bowl and reserve for step 5, then add **half of shredded cabbage** (save rest for own use) to remaining dressing in bowl and toss to combine.



2. Form burgers

Divide **beef** into 2 portions and form into very thin, 5-inch wide patties. Season all over with **salt** and **pepper**.



3. Prep batter

In a small bowl, stir $\frac{1}{4}$ **cup flour** and $\frac{1}{2}$ **teaspoon salt**. Whisk in $\frac{1}{4}$ **cup plus 2 tablespoons water**. (Be sure to measure water correctly.)



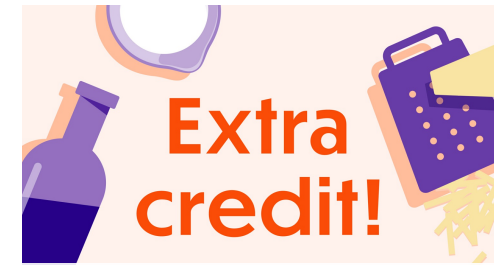
4. Fry pickles

Heat $\frac{1}{4}$ -**inch oil** in a medium skillet over high. Pat **pickles** dry and dust lightly with **flour**. Working with a few at a time, dip pickles in batter, coating completely, then add to hot oil. Cook, turning once, until golden, 4-5 minutes. Transfer to a paper towel-lined plate. Pour off oil and wipe skillet clean.



5. Cook buns & burgers

Heat same skillet over medium-high. Toast **buns**, cut side-down. Remove buns and add **1 tablespoon oil**. Add **burgers** and cook until well browned, 2-3 minutes per side. Place **burgers** on **buns** and serve **slaw** and **pickles** on the side. Serve **reserved sauce** alongside for dipping the pickles and burger. Enjoy!



6. Raid the condiment rack

Time to hit up your condiment shelves and douse this burger with whatever your heart desires! Ketchup, mayo, mustard, special sauce, hot sauce, sriracha, bbq sauce. None of the above...all of the above. Do you!