



DINNERLY



Mexican Grass-Fed Beef Burger with Seasoned Oven Chips

 30-40min  4 Servings

What do you get when you take luscious grass-fed ground beef, top it with cilantro crema, and pair it with boldly spiced oven potato chips? Well...why don't you tell us? We've got you covered!

WHAT WE SEND

- Tam-pico de gallo
- cilantro
- grass-fed ground beef
- garlic
- red potatoes

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- 2 rimmed baking sheets
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730.0kcal, Fat 41.0g, Proteins 39.0g, Carbs 53.0g



1. Roast oven chips

Preheat oven to 450°F with racks in the top and center positions. Scrub **potatoes** and thinly slice into 1/8-inch rounds. In a large bowl, toss potatoes with **3 tablespoons oil**, **1/4 teaspoon salt**, and **a few grinds pepper**. Divide potatoes between 2 baking sheets. Roast on the top and center racks until golden on the bottom, rotating halfway through, 20–30 minutes.



2. Make cilantro crema

While the **potatoes** roast, finely chop **cilantro stems and leaves** together. Peel and grate **1/4 teaspoon garlic** into a small bowl. To the bowl with garlic, add **all of the sour cream**, **half of the chopped cilantro**, and **1 tablespoon each water and oil**, stirring to combine. Season to taste with **salt and pepper**.



3. Cook burgers

Form **beef** into four (4 1/2-inch) patties; season all over with **salt and pepper**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add **burgers** and cook until browned, 2–3 minutes per side.



4. Toast buns

Split **buns** and toast directly on oven racks, about 2 minutes (watch closely as ovens vary).



5. Finish & serve

Season **oven chips** with **remaining cilantro** and **1 teaspoon Tam-pico de Gallo spice blend** (or more, depending on heat preference), tossing to combine. Transfer **burgers** to **toasted buns** and top each burger with **2 teaspoons cilantro crema**. Serve **burger** with **oven chips** alongside and **remaining sauce** for dipping. Enjoy!



6. Make it picky eater proof

Make it less spicy for those with sensitive palates by leaving all (or just some) of the potatoes unspiced!