

DINNERLY



Beef and Onion Burgers with Crispy Potatoes



20-30 minutes



2 Servings

Make a beef patty mixture tasty and super-juicy with a generous squirt of tomato sauce. Then cook them, chargrill onions and assemble it all with tomato and rocket. With a side of golden, crispy potatoes, it's burger night bliss.

WHAT WE SEND

- 250g potato
- basil pesto 7,15
- premium beef mince
- 2 milk buns 1,3,6,7
- 1 red onion
- 70g rocket leaves
- 1 tomato

WHAT YOU NEED

- olive oil
- sea salt and pepper
- tomato sauce

TOOLS

- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 780kcal, Fat 36.9g, Carbs 60.6g, Proteins 47.0g



1. Prep ingredients

Put the **beef mince** and **1 tbs tomato or barbecue sauce** in a bowl and season with **salt and pepper**. Using clean hands or a large spoon, combine well, then shape into 2 patties. Cut the **unpeeled potato** into 2cm cubes. Thinly slice the **onion**. Slice the **tomato**. Cut the **buns** in half.



2. Cook potatoes

Heat **2 tbs olive oil** in a medium frypan over medium heat. Cook the **potato**, tossing occasionally, for 12-15 mins until golden and crisp. Drain on paper towel and season with **salt**.



3. Cook patties

While the potato is cooking, heat **2 tsp olive oil** in a chargrill pan or frypan over medium-high heat. Cook the **onion**, stirring, for 5 mins or until golden. Remove from the pan and cover to keep warm. Add the **patties** to the pan and cook for 3 mins each side or until cooked through.



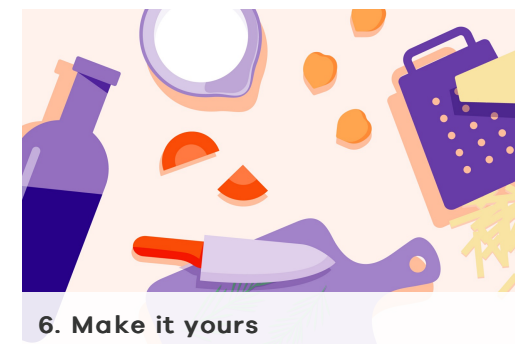
4. Toast buns

Wipe out the frypan the potato was cooked in and heat over medium heat. In batches, toast the **buns**, cut-side down, for 1-2 mins until lightly golden and warmed through.



5. Serve up

Spread the **pesto** over the **bun bases**, top with **rocket, patties, tomato** and sandwich with the **bun tops**. Serve the **burgers** with the **crispy potatoes** and any remaining **rocket**.



6. Make it yours

Take your burgers to the next level by adding slices of tasty cheese.