

# DINNERLY



## Beef and Onion Burgers with Crispy Potatoes



20-30 minutes



4 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

- basil pesto <sup>7,15</sup>
- desiree potatoes
- 2 tomatoes
- 1 red onion
- 4 milk buns <sup>1,3,6,7</sup>
- premium beef mince
- 100g rocket leaves

## WHAT YOU NEED

- olive oil
- sea salt and pepper
- tomato sauce

## TOOLS

- large 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 755kcal, Fat 34.6g, Carbs 60.5g, Proteins 46.9g



### 1. Prep ingredients

Put the **beef mince** and **2 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 4 patties. Cut the **unpeeled potatoes** into 2cm cubes. Thinly slice the **onions**. Slice the **tomatoes**. Cut the **buns** in half.



### 2. Cook potatoes

Heat **60ml (¼ cup) olive oil** in a large 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 **1 tbs olive oil** in a chargrill pan or large 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.



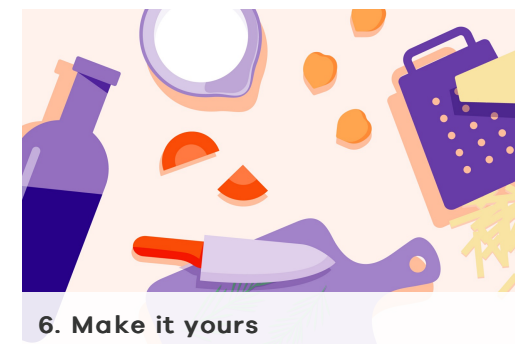
### 4. Toast buns

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 **onion** 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.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)

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 **Packed in Australia from at least 55% Australian ingredients**