



DINNERLY



Burger with Dijonnaise and Roasted Sweet Potatoes

 30-40min  2 Servings

We're pretty sure that 'cornichons' is French for "the cutest, most delicious, tiny pickles you've ever eaten." And if it's not, well then it should be because that's how we think of these little pickles. They are the perfect balance of tangy and salty and when chopped up and mixed into a creamy Dijonnaise they add a little something something to a burger and sweet potato oven fries. We've got ...

WHAT WE SEND

- grass-fed ground beef
- sweet potato
- Dijon mustard ¹⁷
- garlic
- 1
- 3,6
- 17

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 820kcal, Fat 58g, Carbs 45g, Protein 31g



1. Roast sweet potatoes

Preheat oven to 425°F with a rack in the upper third. Halve **sweet potato** lengthwise, then cut crosswise into ¼-inch half moons. On a rimmed baking sheet, toss sweet potatoes with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Roast in upper third of oven until golden-brown, 20-25 minutes.



2. Make Dijonnaise sauce

While **sweet potatoes** roast, finely chop **1 tablespoon cornichon pickles** (save rest for step 6). Peel and finely chop **¼ teaspoon garlic**. In a small bowl, stir together **all of the mayonnaise**, **Dijon mustard**, **chopped garlic**, and **chopped cornichons**. Season to taste with **salt** and **pepper**.



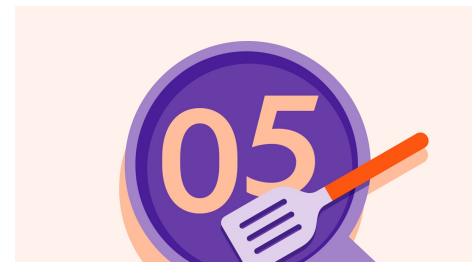
3. Form patties

Form **beef** into 2 thin (4-inch) patties. Season generously with **salt** and **pepper** on both sides. Brush **buns** with **oil**. Heat a medium, heavy skillet (preferably cast-iron) over medium-high. Add buns, cut side-down, and toast until lightly browned and toasted, about 1 minute.



4. Cook burgers

Add **1 tablespoon oil** to the skillet. Add **burgers** and cook until well browned on one side, about 3 minutes. Flip and cook, 1-2 minutes more, or until just medium-rare (or longer for desired doneness). Transfer burgers to a plate.



5. Serve

Serve **burgers** on **buns** topped with some of the **Dijonnaise**. Serve alongside **sweet potatoes**, **whole cornichons**, and **remaining sauce** for dipping. Enjoy!



6. Take it to the next level

What you do with your burger is your business. Here are some suggestions for taking this particular one to the next level: caramelized onions, sautéed mushrooms, melted Swiss, or all of the above.