



DINNERLY



French Dip Burger & Fries with Black Pepper Gravy & Garlic Mayo

 30-40min  2 Servings

A French dip might sound like a fancy dance move, but we promise you don't need twinkle toes to cook this meal! Based on the famous French dip sandwich, which is sliced beef served on a bun with beef au jus on the side for dipping, we've replicated it with a juicy grass-fed burger and silky smooth black pepper gravy. Plus there's creamy garlic mayo so the fries can also get their dip on. We've ...

WHAT WE SEND

- russet potatoes
- ground beef
- shallot
- beef broth concentrate
- garlic

WHAT YOU NEED

- all-purpose flour¹
- ketchup
- kosher salt & ground pepper
- olive oil

TOOLS

- medium skillet
- rimmed baking sheet
- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 1140kcal, Fat 77g, Carbs 74g, Proteins 41g



1. Roast fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut lengthwise into ½-inch wedges. On a rimmed baking sheet, toss potato wedges with **2 tablespoons oil**, **1 teaspoon salt**, and **several grinds of pepper**. Spread in an even layer and roast on lower rack, without stirring, until golden and crisp, about 25 minutes.



4. Make burgers

Form **beef** into 2 thin (4-inch wide) patties. Season generously with **salt** and **pepper** on both sides. Heat **1 tablespoon oil** in same skillet over high until very hot. Add **burgers** and cook until well browned on 1 side, about 3 minutes. Flip and cook, 2–3 minutes more, or until just medium-rare (or longer for desired doneness). Transfer burgers to a plate.



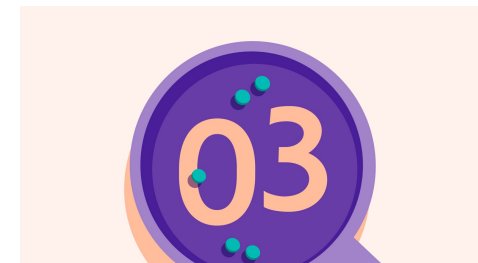
2. Make gravy

Meanwhile, peel and thinly slice **shallot**. Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **2 tablespoons of the shallots**; cook, stirring, until softened, about 3 minutes. Whisk in **1 tablespoon flour**; cook 1 minute. Slowly whisk in **broth concentrate**, **1½ cups water**, and **½ teaspoon pepper**. Let simmer until reduce to ¾ cup, 8–10 minutes.



5. Toast buns & serve

Add **1 teaspoon oil** to same skillet, if dry. Add **buns** cut-side down, and toast until lightly browned, about 30 seconds. Place **burgers** on **buns** topped with **caramelized shallots** and **ketchup**. Serve **burgers** and **fries** with **gravy** and **mayo** on the side for dipping as you go. Enjoy!



3. Prep mayo & cook shallots

While **gravy** simmers, peel and finely chop **½ teaspoon garlic**. In a small bowl, stir together **garlic** and **mayo**. Season to taste with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining shallot** and **a pinch each salt and pepper**; cook, stirring often, until golden brown and softened, about 5 minutes. Transfer to a small bowl.



6. Take it to the next level

This French dip burger has a lot going for it. But, if you want to up the ante you could keep the French theme going with a refreshing side salad of baby greens or frisée dressed with a simple white wine vinaigrette. Make it really French by throwing in some chopped fresh tarragon or chives.