



# DINNERLY



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

 30-40min  4 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
- garlic
- shallot
- beef broth concentrate

## WHAT YOU NEED

- all-purpose flour<sup>1</sup>
- ketchup
- kosher salt & ground pepper
- olive oil

## TOOLS

- 2 rimmed baking sheets
- small saucepan

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 1080kcal, Fat 71g, Carbs 74g, Proteins 41g



### 1. Roast fries

Preheat oven to 450°F with racks in upper and lower thirds. Scrub **potatoes**, then cut lengthwise into ½-inch wedges. On a rimmed baking sheet toss potatoes with ¼ **cup oil**, **2 teaspoons salt**, and **several grinds of pepper**. Transfer half to a 2nd rimmed baking sheet. Roast until golden and crisp, rotating baking sheets halfway through, about 30 minutes.



### 4. Make burgers

Form **beef** into 4 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.



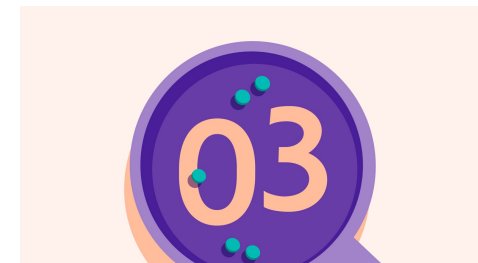
### 2. Make gravy

Meanwhile, peel and thinly slice **shallots**. Heat **2 tablespoons oil** in a small saucepan over medium-high. Add **2 tablespoons of the shallots**; cook, stirring, until softened, about 3 minutes. Whisk in **2 tablespoons flour**; cook 1 minute. Whisk in **all of the broth concentrate**, **2 cups water**, and ¼ **teaspoons pepper**. Let simmer and reduce to 1 cup, 8–10 minutes.



### 5. Toast buns & serve

Add **2 teaspoons 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 **1 teaspoon garlic**. In a small bowl, combine **garlic** and **mayo**. Season to taste with **salt** and **pepper**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add **remaining sliced shallots** and a **pinch each salt and pepper**; cook, stirring, 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.