



DINNERLY



Greek-Style Burger with Pickled Onions & Lemon Potatoes

 20-30min  4 Servings

We're not sure that American-style burgers are all that Greek, but we took the flavors of Greece and infused the burger so what we ended up with a pretty solid Greek-inspired burger. Think gyro meets burger. Genius right? The tangy tzatziki sauce might be expected, but the delicious lemony potatoes are a bit of unexpected magic. We've got you covered!

WHAT WE SEND

- ground beef
- red onion
- garlic
- lemon
- russet potatoes

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

TOOLS

- large skillet
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 31g, Carbs 68g, Proteins 35g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**; cut into wedges. Zest and juice **lemon**. On a rimmed baking sheet, toss potatoes, **2 tablespoons oil**, **1 teaspoon salt**, and **¼ teaspoon pepper**. Roast until golden, turning once, about 20 minutes. Toss with **lemon zest** and **1 tablespoon lemon juice**. Bake 5–8 minutes more, until tender and browned.



2. Pickle onions

Slice **⅓ of the onion** into **¼-** inch thick rings (save rest for own use). In a medium bowl, whisk **1 tablespoon vinegar**, **½ teaspoon sugar**, and **a pinch each salt and pepper**. Add **onions**, stirring to coat. Let stand at room temperature, stirring occasionally, while you finish the recipe.



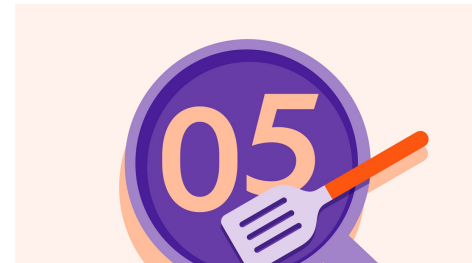
3. Toast buns

Brush cut-sides of **buns** with **oil**. Heat a large skillet over medium-high. Transfer buns to skillet, cut side-down, and toast, until lightly browned, 1–2 minutes. Transfer to plates.



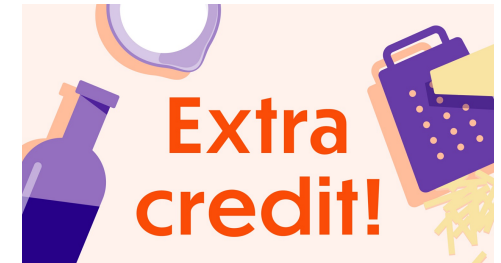
4. Cook burgers

Shape **beef** into 4 (4-inch) patties. Season each patty all over with **1 teaspoon salt** and **a few grinds pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add **burgers** and cook, until browned and medium-rare, about 3 minutes per side.



5. Make tzatziki & serve

Peel and finely grate **½ teaspoon garlic** into a medium bowl. Add **all of the sour cream**, **4 teaspoons lemon juice**, **a pinch of salt**, and **a few grinds of pepper**, and stir to combine. Place **burgers** on **buns** and top with **some of the tzatziki**, and **pickled onions**. Serve **burgers** alongside **potatoes** with **remaining pickles onions**. Enjoy!



6. Make it ahead

Pickle the onions in step 2 ahead of time so they are extra pickled by the time dinner is ready!