



DINNERLY



Burger with Zesty Potatoes & Sweet Pickle Mayo

 30-40min  4 Servings

We've seen a whole lotta special sauces in our time, and they're usually some combo of the same usual suspects: ketchup, mustard, mayo, etc. But what about mashing up two of our absolutely favorite burger condiments: pickles and mayo? The result is this sweet pickle mayo that inherits the best part of sweet pickle relish and creamy, tangy mayo. Equally as good on the burger as on the zesty tate...

WHAT WE SEND

- garlic
- grass-fed ground beef
- 2 oz mayonnaise ^{3,6}
- ½ lb russet potatoes
- ¼ oz smoked paprika
- 1 oz cornichons ¹⁷
- 2 potato buns ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

TOOLS

- 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 880kcal, Fat 48g, Carbs 73g, Protein 40g



1. Cook potatoes

Preheat oven to 450°F with rack in lowest position. Scrub **potatoes** and cut into ½-inch cubes. On a rimmed baking sheet, toss potatoes, **2 tablespoons oil**, **1 ½ teaspoons salt**, and **1 teaspoon cajun spice** (or more, depending on heat preferences). Bake until golden and crisp, turning halfway through, 20–25 minutes.



2. Make sauce

Finely chop **pickles** and add to a medium bowl. Peel and grate ½ **teaspoon garlic**. Into bowl with pickles, add **garlic**, **mayonnaise**, **2 teaspoons vinegar**, and ½ **teaspoon of salt**. Stir to combine and set aside.



3. Toast buns

Heat a grill or grill pan over high until very hot. Lightly brush cut sides of **buns** with **oil**. Cook buns, cut-side down, until toasted, about 1 minute (watch closely). Transfer buns to a plate, and keep grill or grill pan over high.



4. Cook burgers

Shape **beef** into four (4-inch) patties. Lightly brush burgers all over with **oil**. Season all over with **1 teaspoon salt** and **a few grinds pepper**. Add burgers to the grill or grill pan and cook until browned and medium-rare, about 3 minutes per side.



5. Serve

Put **burgers** on **buns**. Spoon **mayo** on top and serve alongside **potatoes**, with **remaining mayo** as a dipping sauce. Enjoy!



6. No grill, no problem!

If you don't have a grill or grill pan, feel free to cook the burgers and toast the buns separately in a large skillet over medium-high.