





## BBQ Beef Burger

with Ranch Fries & Succotash

 30-40min  4 Servings

This dish combines all of our favorite summertime flavors on one plate. Grass-fed ground beef burgers are glazed with tangy barbecue sauce, served on a toasted potato bun, with a fresh sweet corn and edamame succotash and ranch-seasoned oven fries alongside.

## What we send

- ear of corn
- grass-fed ground beef
- sweet onion
- barbecue sauce
- russet potatoes
- ranch spice powder <sup>7</sup>

## What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

## Tools

- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 900kcal, Fat 48g, Carbs 101g, Proteins 44g



### 1. Roast potatoes

Preheat oven to 450°F with racks in the bottom and center. Scrub **potatoes** and cut into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **3 tablespoons oil** and **a pinch each salt and pepper**. Spread in an even layer and roast on the bottom oven rack until golden and crisp on the bottom and lightly browned on top, without stirring, 20-25 minutes.



### 4. Make special sauce

In a small bowl, stir together **mayonnaise**, **2 tablespoons barbecue of the sauce**, **1½ teaspoons vinegar**, and **a pinch of pepper**.



### 2. Prep onions & corn

While **potatoes** roast, peel and finely chop **1½ cups onion** (save rest for own use) Shuck **corn**, removing any strings, and cut kernels from cobs.



### 5. Make burgers

Shape **ground beef** into four (4½-inch) patties and season with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add **burgers** and cook until browned, turning once, about 4 minutes for rare. Spread **remaining barbecue sauce** on burgers and cook until glazed and medium-rare, turning once or twice, 1-3 minutes.



### 3. Make succotash

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **onions** and cook until lightly browned, stirring, 3-4 minutes. Add **corn**, **edamame**, and **¼ cup water**, cook until tender and heated through, about 3 minutes. Season with **salt** and **several grinds of pepper**. Transfer to a bowl and cover to keep warm. Wipe out skillet and reserve for step 5.



### 6. Finish & serve

Place **buns** directly on the center oven rack and heat just until toasted, about 2 minutes (watch closely as ovens vary). Place **burgers** on **buns** and transfer to plates. Toss **potatoes** on baking sheet with **4½ teaspoons ranch seasoning**, using the residual **oil** to coat. Serve with **succotash** alongside and **special sauce** on the side for dipping. Enjoy

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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