



DINNERLY



Meatloaf Beef Burger with Green Bean Fries & Creamy Ranch

 20-30min  2 Servings

We're into making dinner a handheld situation. Case in point—these meatloaf burgers, which offer up all of the warm and fuzzies of your favorite meatloaf, except in burger form. Roasted green beans step in for the fries. The green veggie side is sure to go down a whole lot smoother with even the pickiest of eaters thanks to the creamy ranch dipping sauce. We've got you covered!

WHAT WE SEND

- ground beef
- sour cream ⁷
- potato buns ¹
- ranch powder ⁷
- green beans
- panko breadcrumbs ^{1,6}
- garlic

WHAT YOU NEED

- ketchup
- kosher salt & ground pepper
- olive oil

TOOLS

- skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 850kcal, Fat 48g, Carbs 44g, Proteins 41g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Peel and finely chop **1 teaspoon garlic**. In small bowl, whisk **sour cream, 1 teaspoon ranch powder, ½ teaspoon chopped garlic, and 1 tablespoon each water and oil**, until smooth. Trim ends from **green beans**. On a rimmed baking sheet, toss green beans, **2 teaspoons oil, and a pinch each salt and pepper**.



2. Season & shape burgers

In a medium bowl, gently combine **ground beef, panko, remaining remaining chopped garlic, 1 teaspoon ketchup, ¾ teaspoon salt, 1 large egg, and a few grinds pepper**. Divide beef mixture in half, then shape into 2 (4-inch) burgers, about ½-inch thick.



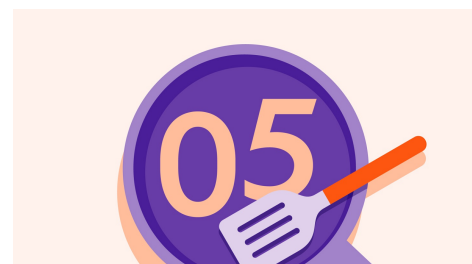
3. Cook burgers & toast buns

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **buns**, cut-side down, and cook until lightly toasted, 1–2 minutes. Transfer to plates. Heat **2 teaspoons oil** in same skillet. Add **burgers** and cook until browned on one side, 2–3 minutes. Flip burgers; transfer to the rimmed baking sheet with **green beans**.



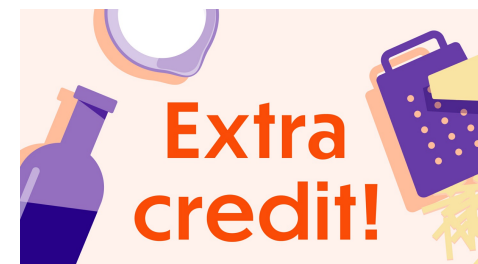
4. Glaze burgers

Spoon **1 tablespoon ketchup** on each **burger**. Broil on top oven rack until glaze is browned in spots, 2–4 minutes. Transfer burgers to **buns**. Return **green beans** to oven. Broil until browned in spots, about 3 minutes more.



5. Season ranch & serve

Season **ranch** to taste with **salt and pepper**. Top **meatloaf beef burgers** with **additional ketchup**, if desired. Serve with **green bean fries** alongside, passing **creamy ranch** for dipping or spooning on **meatloaf beef burgers**. Enjoy!



6. Take it to the next level

Feeling a little fancy? Make a quick sweet & sour glaze by combining ketchup, vinegar, and sugar. Spoon over burgers and broil for 1-2 minutes.