



DINNERLY



Meatloaf Beef Burger with Green Bean Fries & Creamy Ranch

 20-30min  4 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

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

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 740kcal, Fat 42g, Carbs 41g, Proteins 41g



1. Prep ingredients

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



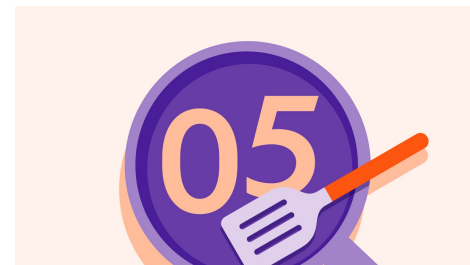
4. Glaze burgers

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, **3–4 minutes** more.



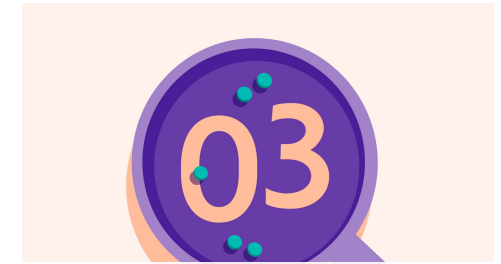
2. Season & shape burgers

In a medium bowl, gently combine **ground beef, panko, remaining chopped garlic, 2 teaspoons ketchup, 1½ teaspoons salt, 2 large eggs**, and **a few grinds pepper**. Divide beef mixture and shape into 4 (4-inch) burgers about **½-inch** thick.



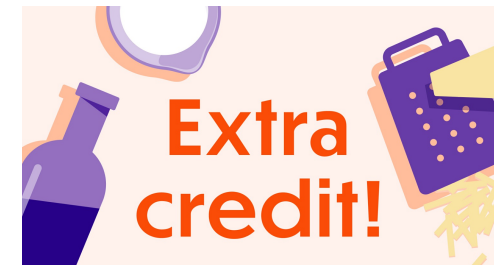
5. Season ranch & serve

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!



3. Cook burgers & toast buns

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



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**.