

DINNERLY



J. Wellington Wimpy

Creamed Spinach Burger & Oven Fries



30-40min



4 Servings

In the Popeye comic strip, Wimpy, best known for his impressive burger-eating prowess, manages to get a lot of burgers on credit, promising to make good on his burger-habit debts on Tuesdays. But, come Tuesday, he's nowhere to be found. Wimpy's love affair with burgers makes him our spirit cartoon character. But, unlike Wimpy, we are here for you any day of the week. We've got your spinach cove...

WHAT WE SEND

- grass-fed ground beef
- potato buns ¹
- cream cheese ⁷
- garlic
- russet potato
- baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- rimmed baking sheet
- skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 42g, Carbs 66g, Proteins 41g



1. Roast oven fries

Preheat oven to 450°F with racks in the top and bottom positions. Scrub **potatoes**, pat dry, then cut lengthwise into ½-inch wedges. In a large bowl, toss potatoes with **3 tablespoons oil**; season with **salt** and **pepper**. Divide potatoes between two baking sheets. Roast on the top and bottom oven racks until golden brown, flipping halfway through, about 25 minutes.



2. Start creamed spinach

Meanwhile, peel and finely chop **2 teaspoons garlic**. Heat chopped garlic and **1 tablespoon oil** in a large skillet over medium, until fragrant, about 2 minutes. Add **all of the cream cheese** and **3 tablespoons water**, whisking until cream cheese melts. Bring to a simmer.



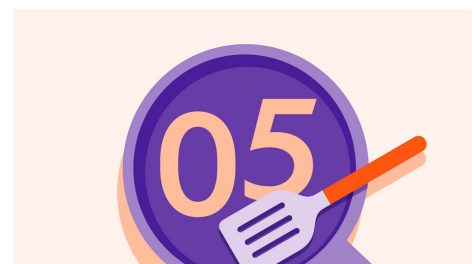
3. Finish creamed spinach

Add **spinach** to skillet and cook, stirring, until wilted, 1–2 minutes; season to taste with **salt** and **pepper**. Transfer to a bowl and cover to keep warm. Rinse skillet and wipe dry.



4. Cook burgers

Form **beef** into 4 (4½-inch) patties; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add **burgers** to skillet and cook until browned, 2–3 minutes per side.



5. Finish & serve

Split and toast **buns** directly on the oven rack, about 2 minutes (watch closely as ovens vary). Transfer **burgers** to **toasted buns** and top with **creamed spinach**. Serve **creamed spinach burgers** with **oven fries** alongside. Enjoy!



6. Make it picky eater proof

Popeye recognizes the benefits of a healthy dose of spinach, but little Swee'Pea doesn't always feel the same. No problem! Make this burger appeal to all eaters by serving the creamed spinach on the side.