



DINNERLY



Guacamole Burger with Mexican Homefries

 30-40min  2 Servings

Look, if a little smear of avocado on a piece of toast is enough to create a food trend that rocked the food world, then just think about what guacamole on top of a grass-fed burger will have the power to do! If nothing else, we're fairly sure it'll rock your dinner table. We've got you covered!

WHAT WE SEND

- ground beef
- guacamole
- potato buns¹
- russet potato
- taco seasoning
- scallions

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 760kcal, Fat 38g, Carbs 69g, Proteins 40g



1. Roast homefries

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut into ½-inch pieces. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil** and **a generous pinch of salt**. Roast on lower rack until golden and crisp, about 25 minutes, flipping potatoes after 15 minutes.



2. Prep ingredients

Trim ends from **scallions**, then thinly slice, keeping dark greens separate. In a small bowl, stir together **scallion whites** and **guacamole**; season to taste with **salt** and **pepper**. Shape **beef** into 2 (5-inch) patties, then season all over with **salt** and **a few grinds pepper**.



3. Toast buns

Preheat a grill or grill pan to high. Lightly brush cut-sides of **buns** with **oil**. Once grill is hot, add buns, cut-sides down, and toast, about 1 minute (watch closely). Transfer to a plate.



4. Grill burgers

Lightly **oil** grill or grill pan, then add **burgers** and cook until browned and medium-rare, about 3 minutes per side, or longer for your desired temperature.



5. Finish & serve

Toss **homefries** directly on baking sheet with **2½ teaspoons of the taco seasoning**, then sprinkle with **remaining scallions**. Transfer **burgers** to **toasted buns** and top with **guacamole**. Serve **guacamole burgers** with **Mexican homefries** alongside and **ketchup** for dipping, if desired. Enjoy!



6. No grill, no problem!

Heat 1 tablespoon oil in a medium nonstick skillet over medium-high. Add buns, cut sides-down, and toast on medium-high until lightly browned, 1–2 minutes (watch closely). Remove buns, then add burgers to skillet. Cook until browned and medium-rare, about 3 minutes per side.