



# DINNERLY



## Sour Cream & Onion Burger with Crispy Potatoes & Romaine Salad

 30-40min  2 Servings

We're throwing it way back to before there were like a million different zany flavors for potato chips and sour cream and onion was as exotic as it got. We took our favorite retro potato chip flavor and channeled it into a burger just to remind us all why we love that combo of sour cream and onion so, so much. We've got you covered!

#### WHAT WE SEND

- grass-fed ground beef
- garlic
- russet potato
- romaine heart
- scallions

#### WHAT YOU NEED

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

#### TOOLS

- medium skillet
- rimmed baking sheet

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 810.0kcal, Fat 45.0g, Proteins 36.0g, Carbs 71.0g



#### 1. Char scallions

Preheat the broiler with top rack 6 inches from heat source and another rack in the lower third. Trim ends from **scallions** and transfer to a rimmed baking sheet. Broil on upper oven rack, turning once, until wilted and browned in spots, 2–4 minutes (watch closely). Remove from baking sheet, and roughly chop the scallions. Switch oven temperature to 450°F.



#### 4. Make salad & sauce

Cut **romaine** crosswise into 1-inch pieces, discarding end. In a large bowl, whisk 1 **tablespoon oil** and 1 **tablespoon vinegar**. Season to taste with **salt** and **pepper**. Add romaine to bowl and toss to combine. In a small bowl, combine **remaining scallions** with **sour cream**, a **pinch of salt**, and a **few grinds pepper**.



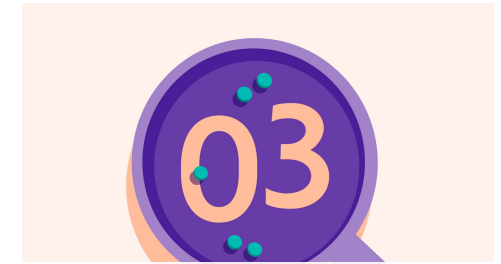
#### 2. Cook potatoes

Scrub **potato** and cut into wedges lengthwise. On same baking sheet, toss potatoes, 1 **tablespoon oil**, 1 **teaspoons salt**, and **several grinds of pepper**. Roast on lower rack until golden, flipping once, about 25 minutes.



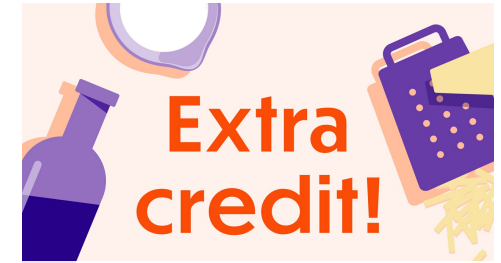
#### 5. Heat buns & serve

Wipe out skillet and heat 1 **tablespoon oil** over medium-high. Add **buns**, cut side-down, and toast until lightly browned, 1–2 minutes. Transfer to plates. Place **burgers** on **buns**, and top with **sour cream** and **onion sauce**. Serve **burgers** alongside **potatoes** and **salad**. Enjoy!



#### 3. Cook burgers

Peel and grate ½ **teaspoon garlic** into a medium bowl. Add **beef** along with **half of the scallions** and stir to combine. Shape beef mixture into 2 (4-inch) patties. Season all over with ½ **teaspoon salt** and a **few grinds pepper**. Heat ½ **tablespoon oil** in a medium skillet over medium-high. Add burgers and cook until browned and medium-rare, about 3 minutes per side.



#### 6. Make it picky-eater proof

We get it, some people just dig a burger with ketchup. Leave the sour cream & onion sauce on the side for those that want to use it as a dip for the potatoes instead!