



DINNERLY



Sour Cream & Onion Burger with Crispy Potatoes & Romaine Salad

 30-40min  4 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

- scallion
- garlic
- grass-fed ground beef
- russet potato
- romaine hearts

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 670.0kcal, Fat 29.0g, Proteins 36.0g, Carbs 70.0g



1. Char scallions

Preheat the broiler with racks 6 inches from heat source and 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, 3–4 minutes. Remove from baking sheet, and roughly chop the scallions. Switch oven temperature to 450°F.



2. Bake potatoes

Scrub **potatoes** and cut into wedges. On same baking sheet, toss potatoes, **2 tablespoons oil**, **1½ teaspoons salt**, and **several grinds of pepper**. Roast until golden, flipping once, about 25 minutes.



3. Cook burgers

Peel and grate **1 teaspoon garlic** into a medium bowl. Add **beef** along with **half of the scallions** and stir to combine. Shape beef mixture into 4 (4-inch) patties. Season all over with **½ teaspoon salt** and **a few grinds pepper**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add burgers and cook until browned and medium-rare, about 3 minutes per side.



4. Make salad

Cut **romaine** crosswise into 1-inch pieces, discarding ends. In a large bowl, whisk **2 tablespoons oil** and **2 tablespoons vinegar**. Season to taste with **salt** and **pepper**. Add romaine to bowl and toss to combine. In a small bowl, combine **remaining scallions** with **all of the sour cream**, **a pinch of salt**, and **a few grinds pepper**.



5. Serve

Wipe out skillet and heat **1 tablespoon oil** over medium-high. Toast **buns**, cut side-down, 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!



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!