





Teriyaki-Glazed Burger

with Furikake Fries & Spinach salad

 30-40min  2 Servings

Grass-fed beef makes for a perfect burger, only made better by a savory-sweet teriyaki glaze. After glazing, the burgers are topped with a spicy Sriracha mayo, and are served on a toasty potato bun. Oven-baked fries are a healthier way to make crisp potato wedges. We tossed these bad boys in furikake—a Japanese spice mix of sesame seeds, sugar, salt, and dried seaweed—for a extra dose of flavor...

What we send

- grass-fed ground beef
- russet potato
- Sriracha sauce
- baby spinach

What you need

- apple cider vinegar
- kosher salt & ground pepper
- sugar

Tools

- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

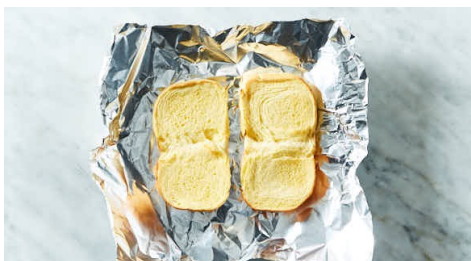
Nutrition per serving

Calories 1010.0kcal, Fat 58.0g, Proteins 47.0g, Carbs 78.0g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lowest position. Scrub **potato** and cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil** and **a pinch each salt and pepper**. Spread in an even layer and roast without stirring, until golden and crisp on the bottom and lightly browned on top, 20-25 minutes.



4. Toast buns

Split **buns** and place cut-side up on a sheet of foil; Bake on lower oven rack, next to **potatoes**, until lightly toasted, about 2 minutes (watch closely). Wrap in foil to keep warm.



2. Make Sriracha mayo

Meanwhile, in a small bowl, combine **mayonnaise** and **Sriracha**.



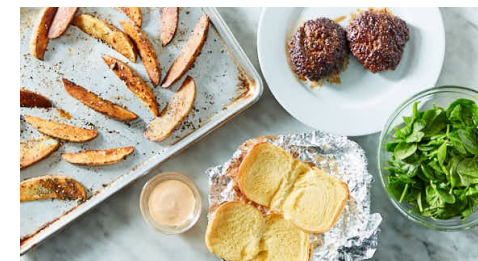
3. Make salad dressing

While **potatoes** roast, in a medium bowl, combine **1 tablespoon each oil and vinegar**; season with **a pinch each sugar, salt, and pepper**. Add **spinach**, but do not toss.



5. Make burgers

Form **beef** into 2 (½-inch) thick patties (about 4½-inches wide). Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **burgers** and cook until browned, flipping once, about 3 minutes per side for medium-rare. Off the heat, spoon off any excess fat. Add **teriyaki** and cook over medium, turning burgers in sauce until glazed, about 2 minutes.



6. Finish salad & serve

When **potatoes** are done, toss with **furikake** and **a pinch of salt**; transfer to plates. Toss **spinach** in dressing and add to plates. Serve **burgers** on **toasted buns** topped with **some of the Sriracha mayo**, with the rest on the side for dipping fries. Serve **pickles** on top or alongside. Enjoy!