

DINNERLY



Tex-Mex Poblano Burger with Spicy Oven Fries & Sour Cream

 20-30min  4 Servings

It's 6pm. You're rifling through the fridge and cabinets, grabbing at any ready-to-eat food item to stave off the stomach rumbling, snapping at anyone who stands in your way. The very thought of cooking a meal that might take more than 30 minutes is enough to drive you over the edge. You're not alone. It's a common weeknight phenomenon—HANGER. Let us save you with this big, bold burger and frie...

WHAT WE SEND

- chorizo chili spice blend
- grass-fed ground beef
- poblano pepper
- russet potatoes

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

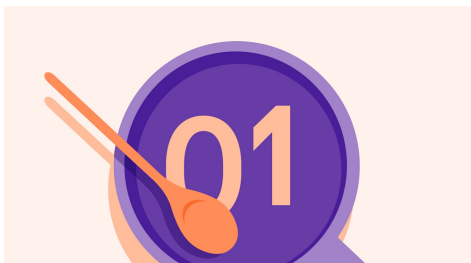
- 2 rimmed baking sheets
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 700.0kcal, Fat 34.0g, Proteins 35.0g, Carbs 68.0g



1. Roast oven fries

Preheat oven to 450°F with racks in the center and lower third. Scrub **potatoes**, cut into ¼-inch wedges; in a large bowl, toss with **2 tablespoons oil**, **2 teaspoons of chorizo chili spice** (save rest for own use), and **a generous pinch each salt and pepper**. Transfer to 2 rimmed baking sheets. Roast until tender, about 20 minutes, rotating sheets halfway through.



2. Prep ingredients

Halve **poblano peppers**, remove stems, cores and seeds, then thinly slice. In a small bowl, whisk **1 teaspoon of water** at a time into **sour cream**, until sauce is a good consistency for dipping. Divide **beef** in quarters, then shape into 4 (4-inch) patties, each about ½-inch thick.



3. Sauté poblanos

Heat **1½ tablespoons oil** in a large skillet over medium-high. Add **sliced poblanos** with **a pinch each salt and pepper**. Cover and cook, stirring, until softened, 5–7 minutes. Transfer to a bowl. Cover with foil to keep warm.



4. Cook burgers

Return skillet to stovetop, then heat **2 teaspoons oil** over medium-high. Season **burgers** with **1 teaspoon salt** and **a few grinds pepper**. Transfer to skillet. Cook until medium-rare, about 3 minutes per side. Transfer to plates, keeping the skillet on the stovetop.



5. Finish & serve

Toast **buns**, cut side-down in skillet until lightly toasted and browned in spots, about 30 seconds. Transfer buns to plates. Top with **burgers**, **peppers**, and some of the **sour cream**. Serve **oven fries** and **remaining sour cream** on the side for dipping. Enjoy!



6. Take it to the next level

Load this burger up with any of your faves —avocado, sautéed mushrooms, onions, cheese, condiments galore. You choose!