

DINNERLY



No. 1 Barbecue Beef Smash Burgers

From our Top of the Pops range!



30 minutes



2 Servings

This recipe is from our Top of the Pops range, on our menu every week! These chart-topping hits feature your most-loved, top-rated recipes, so you can cook your all-time fave Dinnerly dishes any night you like. Our No. 1 Barbecue Beef Smash Burgers feature juicy patties spiked with smoky barbecue seasoning, flattened on a sizzling pan for ultra crispiness. Serve with aioli, barbecue sauce and sweet potato fries. Drool-worthy!

WHAT WE SEND

- 1 small sweet potato
- 1 tomato
- 2 white bread rolls ^{2,3,5}
- lean beef mince
- 10g smoky barbecue seasoning ⁴
- 50g baby spinach leaves

WHAT YOU NEED

- 1½ tbs olive oil
- 1 tsp red or white wine vinegar ⁴
- 2 tbs mayonnaise ¹
- 1 tbs barbecue sauce

TOOLS

- 2 oven trays
- baking paper
- medium frypan
- metal spatula

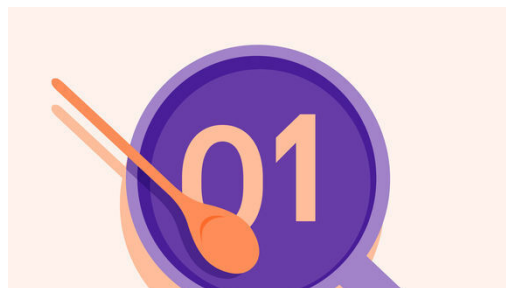
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (1), Gluten (2), Soy (3), Sulphites (4), Wheat (5). May contain traces of other allergens.

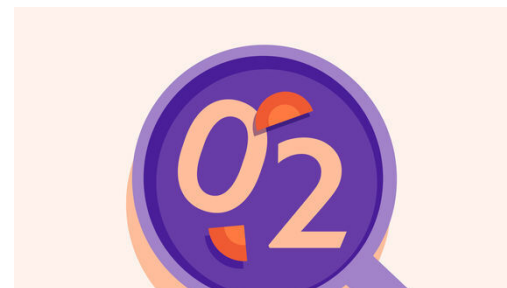
NUTRITION PER SERVING

Energy 830kcal, Fat 47.8g, Carbs 60.6g, Protein 41.5g



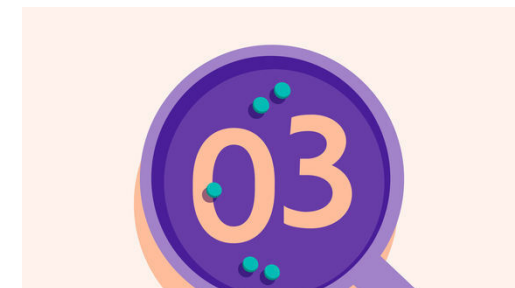
1. Bake sweet potato fries

Preheat the oven to 220C, fan-forced. Line an oven tray with baking paper. Cut the **unpeeled sweet potato** into 1cm-thick fries. Put the fries on the lined tray, drizzle with **3 tsp olive oil**, season with **salt and pepper** and toss to coat. Bake on the upper oven shelf for 23-25 mins until golden and tender.



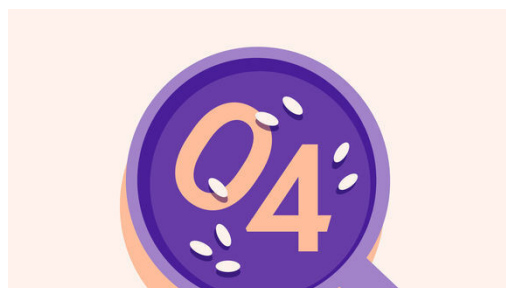
2. Prep ingredients

Meanwhile, thinly slice the **tomato**. Cut the **bread rolls** in half. Put the **beef mince** and **barbecue seasoning** in a large bowl. Using damp hands, combine well, then shape into 2 equal portions.



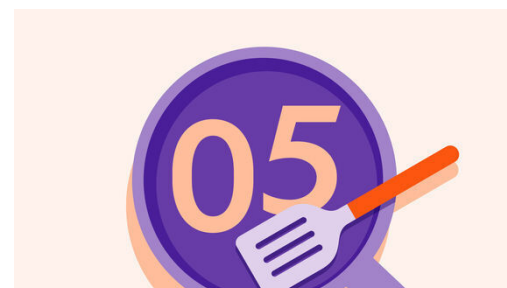
3. Cook beef patties

Heat **2 tsp olive oil** in a medium frypan over medium-high heat (see Kitchen 101). Add the **beef portions** and press down on each with a spatula to flatten into a patty slightly larger than the base of a bread roll. Cook for 2-3 mins each side until just cooked through. Remove the pan from the heat.



4. Bake rolls

While the patties are cooking, put the **rolls** on an oven tray, cut-side up, and bake on the lower shelf for 5-6 mins until lightly toasted. Combine **1 tsp olive oil** and **1 tsp red wine vinegar** in a large bowl and season with **salt and pepper**. Add the **spinach** and toss to coat.



5. Serve up

Spread the **roll** bases with the **mayonnaise** and spread the tops with the **barbecue sauce**. Layer the bases with the **beef patties**, **tomato** and **some of the spinach**, then sandwich with the tops. Serve with the **sweet potato fries** and **remaining spinach**. Enjoy!



6. Kitchen 101

'Smash' burgers are formed by flattening the beef portions in the pan rather than shaping them into patties before cooking. Make sure your pan is hot before adding the beef so it browns nicely. If you like, top the beef with baking paper before flattening to prevent the spatula sticking.