

LONGHORN BEEF BURGER WITH COME-N-GET IT SAUCE

Nut Free

Serves 4 | Active Time 15 Minutes | Total Time 20 Minutes



INGREDIENTS :

4 Peeler Farms Wagyu Beef Patties
1 head Leaf Safari Lettuce
1 Village Farms Slicer Tomato
1 lb Gundermann Acres Sweet Potato
4 Slow Dough Bread Co. Challah Buns
4 oz Stryk Jersey Farm Cheddar Cheese, Shredded
4 oz Farmhouse Kitchen Come-n-Get It Sauce
4 oz Farmhouse Kitchen Pickled Cucumbers & Onions

YOU WILL NEED :

Canola, Olive Oil, or Other Neutral Tasting Oil
Salt & Pepper

INSTRUCTIONS :

Preheat oven to 400F. Place a large cast iron skillet or saute pan over medium heat. Season beef patties with 1/2 teaspoon salt and pepper. When the pan is hot, add 2 teaspoons oil and add the burger patties. Sear for about 2-3 minutes until well-browned. Flip the burgers over and sear for 3-4 minutes for medium doneness.

While burgers are cooking, chop sweet potatoes lengthwise into 1/2" thick wedges. Add to a large baking sheet and drizzle with 1 tablespoon oil and season with salt and pepper. Toss to combine and spread out in a single layer on a baking sheet. Roast for 10 minutes, flip, and cook an additional 10 minutes until golden and crispy.

Wash and dry lettuce, and slice tomatoes into 1/4" thick slices and season with salt. Top patties with cheese for the last minute of cooking. Transfer the burger patties to a plate and loosely tent with foil to keep warm.

Once you've removed the sweet potatoes from the oven, turn on your broiler. Place buns, cut side up, on a baking sheet and toast under the broiler for 1 minute, or until lightly crisp on the outside and soft on the inside.

To build the burger, spread Come-n-Get It Sauce on the bottom bun and top with a burger patty. Top with tomatoes, lettuce, and pickles, and the top bun. Serve with a side of sweet potato fries. Enjoy!

**Farmers and vendors subject to change based on availability.

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