

DINNERLY



French Onion Soup Burger with Oven Fries



30-40min



2 Servings

French onion soup and cheeseburgers might not seem like they have a lot in common—but au contraire. They're both deeply savory, topped with ooey-gooey cheese, and highly craveable. So we mashed them together by topping a juicy grass-fed beef patty with caramelized onions and melted cheese. French onion flavors, big burger bites. Turns out, you can have it all. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 2 russet potatoes
- 1 pkt turkey broth concentrate
- ¼ oz granulated garlic
- 10 oz pkg grass-fed ground beef
- 2 potato buns ¹
- 3¾ oz mozzarella ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ⁷
- sugar
- balsamic vinegar (or red wine vinegar)

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1000kcal, Fat 54g, Carbs 81g, Protein 51g



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Thinly slice **half of the onion** (save rest for own use).

Scrub **potatoes**, then cut lengthwise into ½-inch thick planks. Cut each plank into ½-inch thick fries. Toss on a rimmed baking sheet **1½ tablespoons oil**; season with **salt** and **pepper**.



2. Roast oven fries & prep

Roast **fries** on lower oven rack until tender and browned in spots, 20–22 minutes (watch closely as ovens vary).

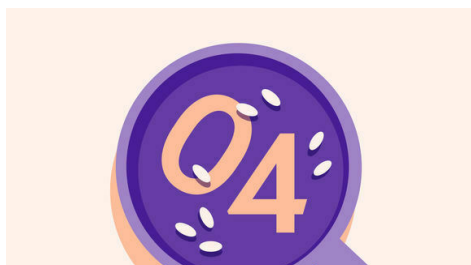
Meanwhile, coarsely grate **mozzarella** on the large holes of a box grater.

Heat **½ tablespoon butter** and **1 teaspoon oil** in a medium skillet over medium-high.



3. Caramelize onions

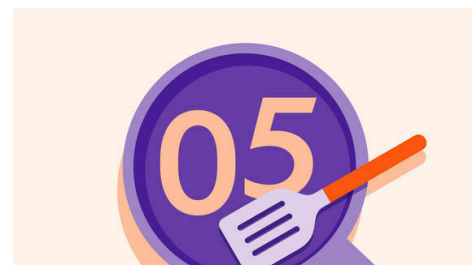
Add **sliced onions** to skillet and cook, stirring, until very soft, 3–4 minutes. Season with **a pinch each of sugar, salt, and pepper**. Stir in **¼ teaspoon granulated garlic, broth concentrate**, and **¼ cup water**. Cook, stirring occasionally, until liquid is reduced by half and onions are jammy, 1–2 minutes. Stir in **¼ teaspoon vinegar**. Transfer to a bowl and wipe out skillet.



4. Shape burgers, toast buns

Shape **beef** into 2 (4-inch) burgers, about ½-inch thick. Season all over with **salt** and **pepper**.

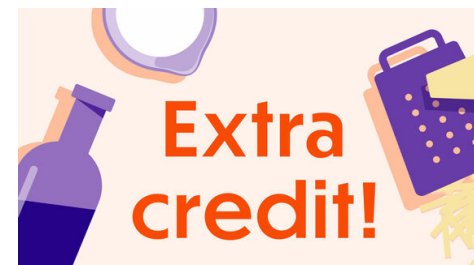
Heat **2 teaspoons oil** in same skillet over medium-high. Add **buns**, cut-sides down, and cook until lightly toasted, 1–2 minutes. Transfer to plates.



5. Cook burgers & serve

Heat **½ tablespoon butter** in same skillet over medium-high. Add **burgers**; cook until deeply browned on one side, 2–3 minutes. Flip, then top with **caramelized onions** and **cheese**. Cover and cook until cheese is melted and burgers are medium-rare, 3–4 minutes (or longer for desired doneness).

Transfer **burgers** to **buns** and serve with **oven fries** alongside. Enjoy!



6. Raid the pantry!

Serve this juicy burger and crispy fry combo with your favorite condiments like ketchup, whole grain mustard, barbecue sauce, mayo, or even a splash of hot sauce!