

# DINNERLY



## Grass-Fed Cheeseburger with Oven Fries



30-40min



2 Servings

So it's one of those days when you just really, really need a cheeseburger and fries. Been there. But instead of going to the greasy burger joint, why not reap the delicious rewards of a homecooked meal? Everything tastes better when it comes out of your own kitchen, especially when it's as easy as 1,2,3. We've got you covered!

#### WHAT WE SEND

- 2 russet potatoes
- 10 oz pkg grass-fed ground beef
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 potato buns <sup>1</sup>
- 1 oz mayonnaise <sup>3,6</sup>

#### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- ketchup

#### TOOLS

- rimmed baking sheet
- medium skillet

#### ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 930kcal, Fat 56g, Carbs 67g, Protein 45g



#### 1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**, then cut lengthwise into ½-inch wedges. Transfer to a rimmed baking sheet and toss with **1 tablespoon oil**; season with **salt and pepper**. Cook on lower oven rack until crispy and golden-brown, flipping halfway through cooking time, about 25 minutes.



#### 2. Prep burger patties

While **fries** bake, shape **beef** into 2 (4-inch) patties (about ½-inch thick). Season all over with **salt and pepper**.

In a small bowl, mix mayonnaise and 2 tablespoons ketchup, stir to combine.



#### 3. Cook burgers

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **burgers** and cook until browned on the bottom, 2–3 minutes. Flip and top each with **about 2 tablespoons cheese**. Cover and cook until cheese is melted and burgers are medium-rare, 2–3 minutes (or longer for desired doneness).



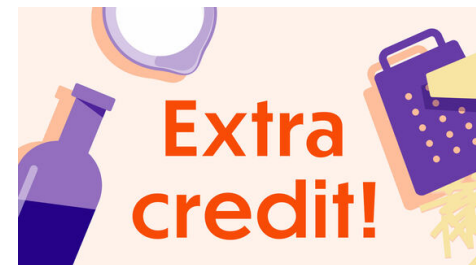
#### 4. Toast buns

Split **buns** and place, cut-sides down, directly on lower oven rack; cook until toasted, about 2 minutes (watch closely as ovens vary).



#### 5. Serve

Place **burgers** on top of **buns**. Serve **cheeseburgers** with **oven fries** and **mayochup** alongside for dipping. Enjoy!



#### 6. Extra toppings!

Up the ante by topping the burgers with lettuce leaves, sliced tomatoes, and sliced onion rings.