

# DINNERLY



## Tex-Mex Cheeseburger with Fresh Tomato Salsa & Oven Fries



30-40min



2 Servings

This is a romantic story of two star-crossed lovers coming together in a juicy taco-spiced burger, topped with gooey cheese and fresh tomato salsa. Unlike Romeo & Juliet, the marriage of tacos and cheeseburgers will live on forever. Yeah, we went there. We've got you covered!

### WHAT WE SEND

- 1 lb russet potatoes
- garlic
- 1 plum tomato
- 2 oz cheddar <sup>1</sup>
- 10 oz pkg grass-fed ground beef
- ¼ oz pkt taco seasoning
- 2 potato buns <sup>2</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

### TOOLS

- rimmed baking sheet
- medium nonstick skillet

### ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 870kcal, Fat 51g, Carbs 69g, Protein 39g



#### 1. Make oven fries

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

Scrub **potatoes**, then cut lengthwise into ½-inch thick wedges. Place on a rimmed baking sheet and toss with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until crispy and golden brown, about 25 minutes.



#### 2. Make salsa

While **potatoes** roast, cut **tomato** into ¼-inch pieces.

Finely chop ½ **teaspoon garlic**.

In a medium bowl, combine tomatoes, chopped garlic, **1 teaspoon vinegar**, and **2 teaspoons oil**; season to taste with **salt** and **pepper**.

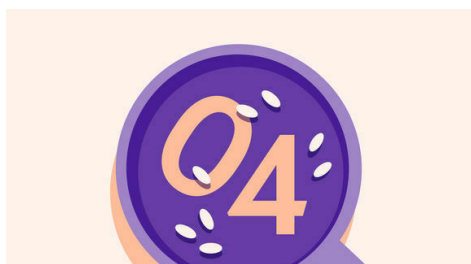


#### 3. Prep burgers & toast buns

Coarsely grate **cheddar**, if necessary.

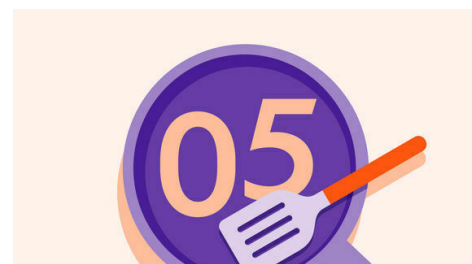
In a medium bowl, combine **beef** with **2 teaspoons taco seasoning**. Shape beef into two (4-inch) thin patties; transfer to a plate.

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **buns**, cut sides down, and toast until lightly browned, about 1 minute (watch closely). Transfer buns to plates.



#### 4. Cook burgers

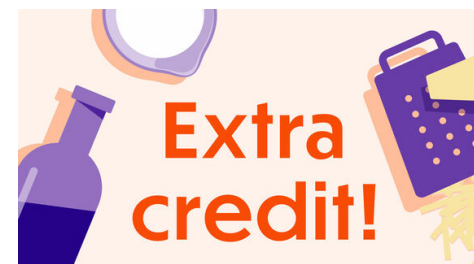
Add **burgers** to same skillet and cook until well browned on one side, about 3 minutes. Flip burgers, then top with **cheese**. Cover and cook until cheese is melted and burgers are medium-rare, 2-3 minutes (or longer for desired doneness). Transfer burgers to **buns**.



#### 5. Finish & serve

Using a slotted spoon, top **burgers** with **fresh tomato salsa**.

Serve **taco cheeseburgers** with **oven fries** alongside. Enjoy!



#### 6. Take it to the next level

We're all about the toppings. So, how about a tangy slaw?! In bowl with leftover salsa dressing, add lime juice and zest, a pinch of sugar, and shredded cabbage, tossing to combine; season with salt and pepper. Let marinate for at least 20 minutes. Top your patties with slaw before serving for extra crunch or serve on the side.