

DINNERLY



Stuffed Cheeseburger with Organic Beef

with Charred Scallions & Baked Chips



20-30min



2 Servings

| This version of the recipe is customized with organic ground beef.

WHAT WE SEND

- 2 russet potatoes
- 4 scallions
- 10 oz pkg organic ground beef
- 2 oz shredded cheddar-jack blend ⁷
- 2 potato buns ^{1,7,11}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- large nonstick skillet

ALLERGENS

Wheat (1), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 930kcal, Fat 54g, Carbs 68g, Protein 46g



1. Prep & bake chips

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut into ¼-inch thick rounds. Toss with **2 tablespoons oil** on a rimmed baking sheet; season with **salt** and **pepper**. Spread into a single layer and bake on lower oven rack, without flipping, until slightly crispy and golden brown, 20–25 minutes (watch closely as ovens vary).



2. Shape burger patties

Divide **beef** into 2 equal portions and flatten into thin patties. Using your thumb, make an indentation in the middle of each and fill with **cheese**. Press beef over cheese to make **2 (4-inch) patties**. Generously season all over with **salt** and **pepper**.



3. Cook scallions

Trim ends from **scallions**, then thinly slice. Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **scallions** and **a pinch each of salt and pepper**. Cook, stirring, until slightly charred and tender, 3–5 minutes. Transfer to a small bowl and cover to keep warm.



4. Cook burgers

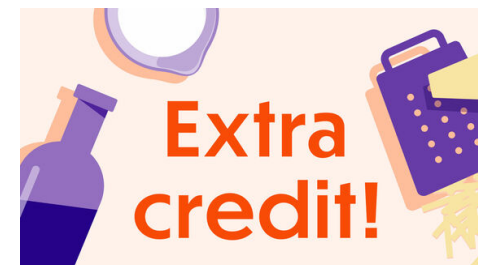
Add **patties** to same skillet; cook over medium-high until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a plate.



5. Toast buns & serve

Split **buns** and place cut sides down in same skillet; cook until lightly toasted, 1 minute.

Serve **stuffed cheeseburgers** on **toasted buns** topped with **charred scallions** and **baked chips** alongside. Enjoy!



6. Raid the condiment rack!

Got condiments? Add them here! Ketchup, mustard, mayo, or even your favorite BBQ sauce would make delicious dippers for the chips or toppings for the burger.