

DINNERLY



Stuffed Cheeseburger with Sweet Potato Chips & Charred Scallions



20-30min



2 Servings

| This version of the recipe is customized with sweet potatoes.

WHAT WE SEND

- 2 sweet potatoes
- 4 scallions
- 10 oz pkg grass-fed 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

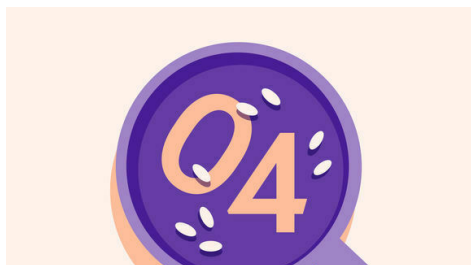
Calories 980kcal, Fat 48g, Carbs 82g, Protein 45g



1. Bake sweet potato chips

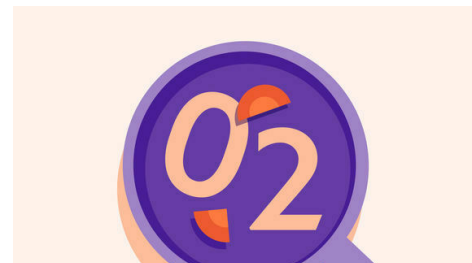
Preheat oven to 450°F with a rack in the lower third.

Scrub **sweet 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, 20–25 minutes (watch closely as ovens vary).



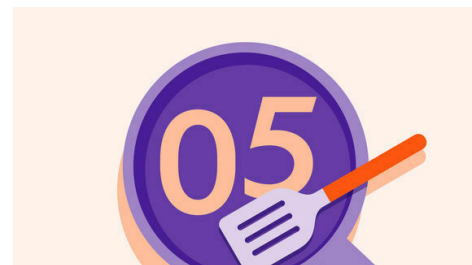
4. Cook burgers

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.



2. Shape burger patties

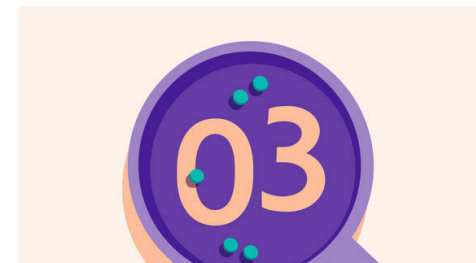
Divide **beef** into 2 equal portions and flatten into thin patties. Using your thumb, make an indentation in the middle of each and fill with **cheese**. Press beef over cheese to make **2 (4-inch) patties**. Generously season all over with **salt and pepper**.



5. Toast buns & serve

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

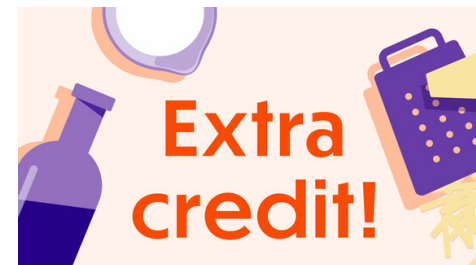
Serve **stuffed cheeseburgers** on **toasted buns** topped with **charred scallions** and **baked sweet potato chips** alongside. Enjoy!



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.



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.