

DINNERLY



Fontina Patty Melts with Roasted Sweet Potatoes



20-30min



2 Servings

When the test kitchen came up with this one, it wasn't just the fontina that melted, it was also our hearts. It was love at first bite! A grass-fed beef patty is topped with sweet, caramelized onions and gooey melted fontina and then it's all layered between two slices of bread to make for a classic patty melt (and a pretty outrageous bite!). Crisped sweet potato oven chips bring it all home. W...

WHAT WE SEND

- grass-fed ground beef
- sweet potatoes
- yellow onion
- 1
- ¾ oz fontina ⁷

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

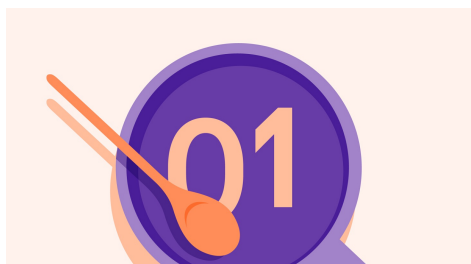
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 935kcal, Fat 57g, Carbs 68g, Protein 32g



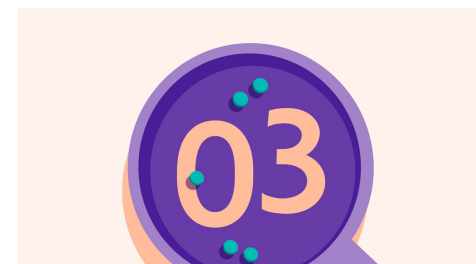
1. Roast sweet potatoes

Preheat oven to 450°F with a rack in the center. Scrub **sweet potatoes** (no need to peel), halve lengthwise if large, then slice crosswise ¼-inch thick. Transfer to a rimmed baking sheet, rub with 1½ **tablespoons oil** and season with **salt** and **pepper**. Roast on center rack until browned, about 20 minutes.



2. Caramelize onions

Meanwhile, halve, peel, and thinly slice **onion**. Heat 1 **tablespoon oil** in a large, heavy skillet (preferably cast-iron) over medium-high. Add onions and ¼ **teaspoon salt**, cover, and cook, stirring occasionally, until softened and golden, about 5 minutes. Uncover, add ¼ **cup water**, and continue to cook until deep golden brown, 3-4 minutes. Transfer to a bowl.



3. Make burgers

Form **burgers** into two (¼-inch thick) square patties. They should be roughly the size of the **bread**. Heat same skillet over high heat until very hot. Add **patties**, season with **salt** and **pepper**, and cook until well browned, 1-2 minutes. Flip, season again, and cook 1-2 minutes. Transfer patties to a plate. Rinse and dry skillet if necessary.



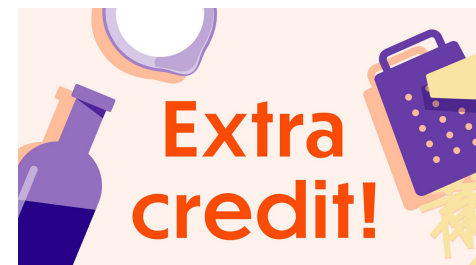
4. Assemble patty melts

Thinly slice **fontina**. Arrange **bread slices** out on a cutting board. Divide cheese evenly between slices. Top 2 **slices** with **burger patties**, then **caramelized onions**. Close the sandwiches with **remaining 2 bread slices**. Gently press each sandwich to help ingredients stay together.



5. Cook sandwiches & serve

Heat 2 **tablespoons oil** in same skillet over medium. Add **sandwiches** and cook until **cheese** is melted and **bread** is golden brown, about 2 minutes per side. Transfer to a cutting board, halve, then serve alongside **sweet potatoes**. Enjoy!



6. Make it ahead!

Get some of the work done before the dinner rush! Form the patties in step 3, and caramelize the onions in step 2 and hold them separately in airtight containers in the fridge until ready to cook. Just make sure to rewarm the onions before using them in step 4.