

DINNERLY



Cheesy Chicken Sausage-Roasted Pepper Burger with Garlic Oven Fries



20-30min



2 Servings

What happens when you shape Italian chicken sausage into a patty, top it with melted fontina and roasted red peppers, and pair it with garlicky fries? A full on party in your mouth (you might even call it a rager). We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- ¼ oz granulated garlic
- 2 oz roasted red peppers
- ½ lb uncased Italian chicken sausage
- 2 oz shredded fontina ⁷
- 2 potato buns ^{1,7,11}

WHAT YOU NEED

- all-purpose flour ¹
- 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 840kcal, Fat 40g, Carbs 78g, Protein 45g



1. Prep garlic fries

Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

Scrub **potatoes**; halve lengthwise and cut into ¼-inch thick fries. Toss in a large bowl with **2 tablespoons each of flour and oil**; season with **¼ teaspoon granulated garlic, salt and pepper**.



2. Cook fries & prep

Carefully transfer **fries** to preheated baking sheet, spreading into a single layer. Roast on lower oven rack until tender and browned in spots, tossing halfway through cooking time, 30–35 minutes.

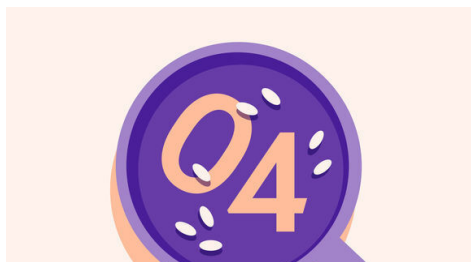
Pat **roasted red peppers** dry; cut into thin strips, if necessary. Shape **sausage** into 2 (5-inch) patties.



3. Cook buns & burgers

Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add **buns**, cut-side down; cook until lightly browned, 1–2 minutes (watch closely).

Remove buns, then add **patties**. Cook until well browned on the bottom, about 3 minutes. Flip, then top with **cheese** and **peppers**. Cover skillet; cook until sausage is cooked through and cheese is melted, 2–3 minutes more.



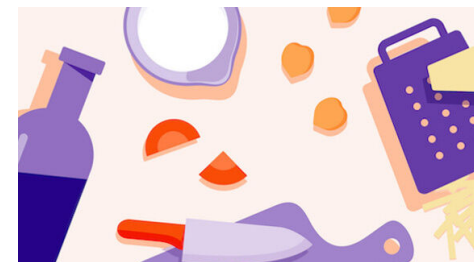
4. Serve

Serve **cheesy sausage and pepper burgers** with **garlic oven fries**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!