

DINNERLY



Oklahoma-Style Organic Beef Smash Burger

with Cheese Sauce & Fries



40-50min



2 Servings

This whirlwind of flavors puts the OK! in these Oklahoma-style burgers. Juicy organic beef patties and sliced onions press together in smash burger bliss before a decadent layer of cheese sauce joins the party. No burger is complete without a side of crispy fries. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 white onion
- 10 oz pkg organic ground beef
- 4 oz Velveeta ⁷
- 2 potato buns ^{1,7,11}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- unsalted butter ⁷

TOOLS

- rimmed baking sheet
- small saucepan
- large heavy skillet (preferably cast-iron)

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 1140kcal, Fat 67g, Carbs 85g, Protein 50g



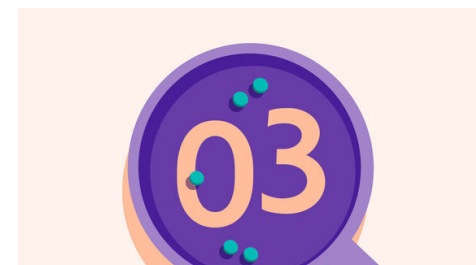
1. Cook fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**; cut into ¼-inch thick fries. On a rimmed baking sheet, toss fries with **2 tablespoons oil**; season with **salt** and **pepper**. Bake on lower rack until golden brown and crisp, 35–40 minutes, stirring fries halfway through.



2. Prep burgers

Wrap the bottom of a small saucepan with plastic. Thinly slice **onion** (slice as thinly as possible; use a mandoline if available). Divide **beef** into 4 even balls; gently press each ball into a 3-inch patty. Season both sides with **salt** and **pepper**.



3. Smash burgers

In a large heavy skillet (preferably cast iron), melt **2 tablespoons butter** over medium. Add **buns**; cook until toasted, 1–2 minutes. Remove from skillet; wipe skillet clean.

Heat skillet over high until smoking. Add **beef patties** in a single layer to skillet. Using prepared saucepan, press on each **patty** to flatten until around 4–4½-inches wide.



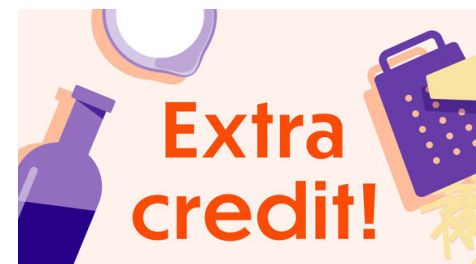
4. Cook burgers

Top each patty with ½ **cup of the sliced onions**; press gently to adhere to patty. Season onions lightly with **salt** and **pepper**. Cook undisturbed until edges are dark brown and crusty, 1–2 minutes. Using a stiff spatula, lift patties from skillet, making sure to scrape off as much browned meat as possible. Flip patties, **onion side down**; lower heat to medium.



5. Finish & serve

Spread **1 tablespoon cheese sauce** on top of each patty. Continue cooking until **onions** are browned along the edges, 2–3 minutes. Stack **1 patty** on top of another to form 2 stacks; transfer each stack to bottom buns. Top with any desired condiments or toppings; sandwich with top buns. Serve with **fries**. Enjoy!



6. Add some toppings!

Step outside the condiment box and top your burger with BBQ sauce, pickled jalapeños, or both!