

# DINNERLY



## Cheeseburger Nacho Sweet Potato Fries

with Pickles



30-40min



2 Servings

Best part of football games? The tailgate food! We dreamt up beefy tacos, nachos, and loaded sweet potato fries, all rolled into one flavorful bite. We've got you covered!

## WHAT WE SEND

- 2 sweet potatoes
- 1 yellow onion
- 3¼ oz dill pickles
- 2 oz shredded fontina <sup>7</sup>
- 2 scallions
- 10 oz pkg ground beef

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter <sup>7</sup>
- all-purpose flour (or gluten-free alternative)
- milk <sup>7</sup>
- ketchup

## TOOLS

- rimmed baking sheet
- small saucepan
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 1020kcal, Fat 64g, Carbs 73g, Protein 39g



### 1. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **sweet potato**, then cut crosswise into ¼-inch rounds. Toss on a rimmed baking sheet with **2 tablespoons oil** and **a generous pinch each of salt and pepper**. Roast sweet potatoes on upper oven rack, without flipping, until tender and browned underneath, about 20 minutes.



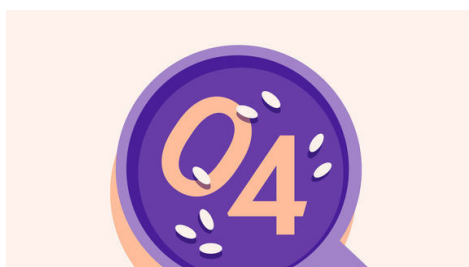
### 2. Prep ingredients

Meanwhile, peel and finely chop ½ **cup onion**. Finely chop **half of the pickles** (save rest for own use). Finely chop **all of the fontina**. Trim **scallions**, then thinly slice.



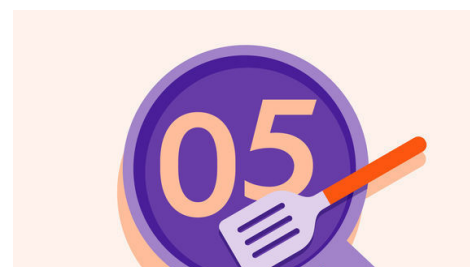
### 3. Make cheese sauce

Melt **1 tablespoon butter** in a small saucepan over medium-high. Whisk in **1 tablespoon flour** and cook until toasted and nutty, 1 minute. Slowly whisk in ¾ **cup milk**; bring to a simmer. Reduce heat to medium and cook, whisking, until slightly thickened, about 3 minutes. Remove from heat and stir in **cheese**; season to taste with **salt and pepper**. Set aside until step 5.



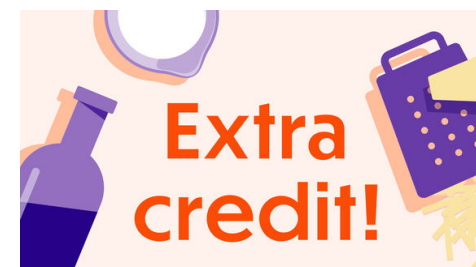
### 4. Cook burger topping

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chopped onions** and cook, stirring, until tender and translucent, about 1 minute. Add **beef** and **a generous pinch each of salt and pepper**; cook, breaking up meat into smaller pieces, until cooked through, 3–4 minutes. Remove from heat and stir in **2 tablespoons ketchup**.



### 5. Assemble & serve

Switch oven to broil. Spoon **burger topping** over **sweet potatoes**, then pour **cheese sauce** over top. Broil on upper oven rack until golden brown and bubbling, 1–2 minutes (watch closely as broilers vary). Sprinkle **cheeseburger nacho fries** with **pickles** and **scallions**. Serve **ketchup** on the side, for dipping. Enjoy!



### 6. Make it a touchdown!

Why do we love burgers and tacos? Because we get to pile both high with all of the condiments! Load these nachos up with fresh pico de gallo, pickled jalapeños, guacamole, and anything else your tastebuds desire.