

# DINNERLY



## Cheesy Juicy Lucy Burger with Oven-Roasted Fries



40-50min



2 Servings

That good looking, perfectly cooked burger resting on a toasted bun has a secret: it's stuffed with cheese! Juicy Lucy means the cheese is on the inside, which results in a boldly flavorsome and—yes—juicy burger. Crisp fries are necessary here, so we're roasting them up to golden brown and serving them alongside. We've got you covered!

### WHAT WE SEND

- 2 potatoes
- 10 oz pkg grass-fed ground beef
- 4 oz VELVEETA® Cheese Sauce <sup>7</sup>
- 2 brioche buns <sup>1,3,7</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- unsalted butter <sup>7</sup>

### TOOLS

- rimmed baking sheet
- parchment paper
- medium heavy skillet (preferably cast-iron)

### ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 1070kcal, Fat 61g, Carbs 75g, Protein 43g



#### 1. Roast fries

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

Scrub **potatoes**; cut into ¼-inch thick fries. Toss fries on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on center oven rack until fries are deeply browned in spots and crisp, 35–40 minutes.



#### 2. Shape patties

Cut parchment paper into 4 (6-inch) squares. Evenly divide **beef** among the 4 parchment squares; press into 4-inch wide patties with a slight divet in the center. Spread **1 tablespoon cheese sauce** in the center of 2 of the patties, leaving a ½-inch rim. Using parchment paper, lift remaining 2 patties and place on top of **cheese filled patties**; press gently around rim to seal.



#### 3. Toast buns

In a medium heavy skillet, melt **2 tablespoons butter** over medium heat. Place **buns** cut-side down in skillet; cook until golden brown and toasted, 2–4 minutes. Set buns aside; wipe skillet clean.



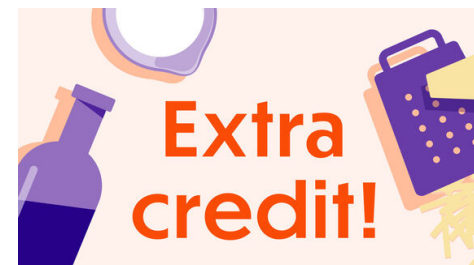
#### 4. Cook burgers

In same skillet, heat **1 tablespoon oil** over medium-high until lightly smoking. Season top sides of **patties** with **salt** and **pepper**. Using parchment, lift and gently lower patties into skillet, seasoned-side down. Season other side with **salt** and **pepper**. Cook until well browned and medium rare, 2–3 minutes per side (or longer for desired doneness).



#### 5. Serve

Transfer **patties** to **buns**. Top **burger** with any desired toppings and condiments and serve with **fries** alongside. Enjoy!



#### 6. Check us out!

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