

# DINNERLY



## Cheeseburger Stuffed Baked Potatoes with Lettuce, Onions & Tomatoes



20-30min



2 Servings

Forget the bun. And the fries for that matter, because we certainly have. And you know what? We don't miss them at all, because a fluffy baked potato has joined the party instead. It's got everything you want (no, NEED) in a cheeseburger, but we couldn't forget that dollop of sour cream on top. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 1 red onion
- 1 plum tomato
- 1 romaine heart
- 10 oz pkg grass-fed ground beef
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 (1 oz) sour cream <sup>7</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- microwave
- medium nonstick skillet

## COOKING TIP

No microwave? No problem! Preheat oven to 450°F with a rack in the lower third. Place pricked potatoes directly on rack and bake until soft and easily pierced through the center, 45–60 minutes.

## ALLERGENS

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

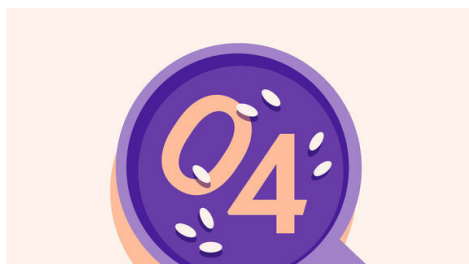
## NUTRITION PER SERVING

Calories 780kcal, Fat 37g, Carbs 57g, Protein 43g



### 1. Microwave potatoes

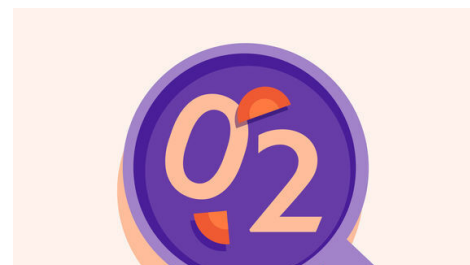
Scrub **potatoes**, then prick all over with a fork. Rub with **oil** and season all over with **salt** and **pepper**. Microwave on high for 5 minutes. Flip potatoes, then continue to microwave until tender and easily pierced through the center with a knife, 3–5 minutes (watch closely as microwaves vary).



### 4. Broil potatoes & serve

Place **potatoes** directly on upper oven rack and broil until skin is crisp, about 2 minutes per side (watch closely). Carefully cut in half; gently fluff with a fork and season with **a pinch each of salt and pepper**.

Serve **baked potatoes** topped with **beef**, **lettuce**, **tomato**, **remaining onions**, **cheese**, and **sour cream**. Enjoy!



### 2. Prep ingredients

Meanwhile, finely chop **onion**.

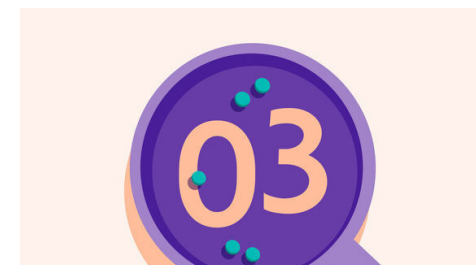
Chop **tomato** into ½-inch pieces.

Halve **lettuce** lengthwise, then thinly slice crosswise, discarding stem.



### 5. ...

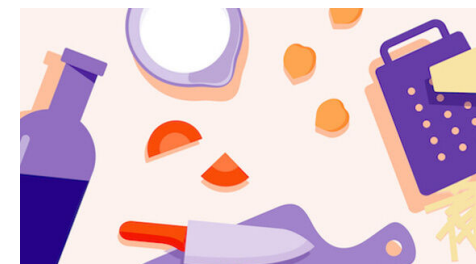
What were you expecting, more steps?



### 3. Cook beef

Preheat broiler with a rack in the upper third.

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **beef** and **all but 2 tablespoons of the chopped onions**; season with **salt** and **pepper**. Cook, breaking up meat into smaller pieces, until well browned, 5–7 minutes.



### 6. ...

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