

DINNERLY



Philly Cheesesteak Lamb Burger with Oven Fries



30-40min



2 Servings

The good news: we figured out a way to satisfy our Philly cheesesteak cravings (which strike surprisingly often) without having to hop on a plane, train, or automobile. This lamb burger, loaded with melted cheese and roasted peppers, brings all the beloved cheesesteak flavors straight into the comfort of your kitchen. The bad news: it'll be gone in seconds. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 scallions
- 2 oz roasted red peppers
- 2 potato buns ^{1,7,11}
- 10 oz pkg ground lamb
- 2 oz shredded fontina ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium 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 920kcal, Fat 53g, Carbs 69g, Protein 43g



1. Bake oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut lengthwise into ½-inch thick sticks.

On a rimmed baking sheet, toss **fries** with **1 tablespoon oil**; season with **salt** and **pepper**. Bake on lower oven rack until crisp and golden brown, flipping halfway through cooking time, 20–25 minutes.



2. Cook scallions

While **fries** bake, trim **scallions** and thinly slice ½ cup (save rest for own use, if necessary). Heat **2 teaspoons oil** in a medium skillet over medium-high. Add scallions and cook, stirring, until browned and crisp-tender, about 3 minutes. Transfer to a large bowl and refrigerate to cool. Wipe out skillet and reserve for step 4.



3. Prep buns & patties

Finely chop **roasted red peppers**. Split and toast **buns** directly on lower oven rack, about 2 minutes (watch closely as ovens vary).

Add **chopped peppers** and **ground lamb** to bowl with **cooled scallions**; season with **salt** and **pepper**. Gently knead mixture and form into 2 (4-inch) patties.



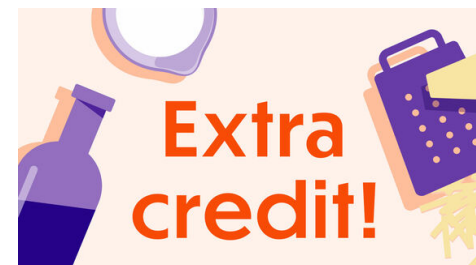
4. LAMB VARIATION

Heat **2 teaspoons oil** in reserved skillet over medium-high. Add **burgers** and cook until browned on the bottom, about 4 minutes. Flip and top with **cheese**. Cover skillet and cook until cheese is melted and burgers are cooked through, about 2 minutes.



5. Serve

Transfer **Philly cheesesteak burgers** to **toasted buns** and serve **oven fries** alongside. Enjoy!



6. Take it to the next level

Anyone who loves a cheesesteak knows there are hot debates about the best way to eat one. With that in mind, you can personalize this burger with your own favorite cheesesteak toppings, like sautéed onions and/or mushrooms, spicy peppers, lettuce, tomato, or even Cheez Whiz (we won't judge).