

DINNERLY



Steakhouse-Style Lamb Cheeseburger with Roasted Onions & Potato Wedges



30-40min



2 Servings

The mere mention of a steakhouse conjures images of tender meat, steak sauce, melty cheese, thick-cut fries, and, of course...dollar signs! So we're bringing you all the steakhouse vibes, minus the price tag. Juicy lamb patties are spiked with our special steak seasoning that's equal parts zesty and savory. It's all topped with fontina cheese and charred onions. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 red onion
- 10 oz pkg ground lamb
- ¼ oz steak seasoning
- 2 potato buns ^{1,7,11}
- 2 oz shredded fontina ⁷

WHAT YOU NEED

- neutral 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

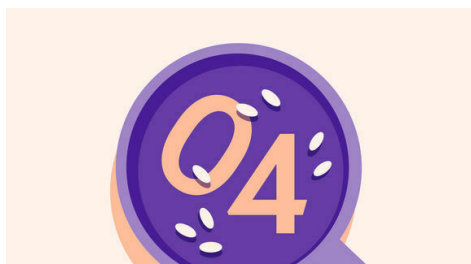
Calories 890kcal, Fat 45g, Carbs 76g, Protein 44g



1. Roast potato wedges

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

Scrub **potatoes**, then cut into wedges. Toss on a rimmed baking sheet with 1 **tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until golden and crisp on the bottom, 12–15 minutes.



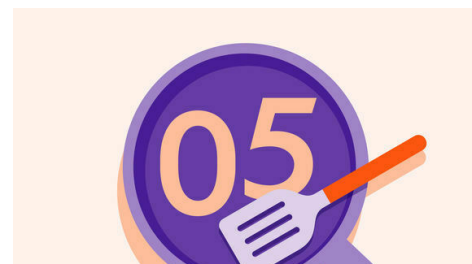
4. Toast buns

While **potatoes and onions** roast, heat ½ **tablespoon oil** in a medium skillet over medium-high. Add **buns**, cut-sides down, and cook until toasted, 1–2 minutes (watch closely). Transfer to a plate.



2. Prep onion slices

Cut **onion** lengthwise into ½-inch thick slices. Brush with **oil** and season with **salt** and **pepper**.



5. Cook burgers & serve

Heat ½ **tablespoon oil** in same skillet. Add **burgers** and cook until browned on the bottom, about 2 minutes. Flip and sprinkle **cheese** over top. Cover and cook until cheese is melted and burgers are medium-rare, about 2 minutes (or longer for desired doneness).

Serve **steakhouse cheeseburgers** topped with **roasted onions** and **potato wedges** alongside. Enjoy!



3. LAMB VARIATION

Flip **potato wedges**; tuck **onion slices** in between wedges. Return to oven and roast until potatoes are golden and crisp, and onions are tender and browned on the bottom, 12–15 minutes.

Shape **lamb** into 2 (4-inch) patties. Season each patty with ½ **teaspoon steak seasoning**; set aside until step 5.



6. Amp it up!

Before flipping your burgers in step 5, drizzle them with a splash of Worcestershire sauce for a glaze that delivers those ritzy steakhouse feels we all love. Serve it all with ketchup or your favorite steak sauce.