

DINNERLY



Cheeseburger with Sweet Potato Wedges & Spicy Mayo



30-40min



2 Servings

It's hard to beat a classic cheeseburger draped in a velvety blanket of melted cheddar. We seasoned the patty just right and topped it with an extra delish chili garlic mayo. And don't worry—there's enough sauce for those crispy sweet potato fries too. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- 10 oz pkg grass-fed ground beef
- 2 oz shredded cheddar-jack blend ¹
- ½ oz chili garlic sauce
- 1 oz mayonnaise ^{2,3}
- 2 potato buns ^{1,4,5}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (1), Egg (2), Soy (3), Sesame (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

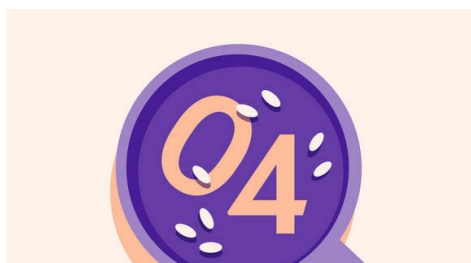
Calories 890kcal, Fat 52g, Carbs 53g, Protein 43g



1. Roast sweet potatoes

Preheat oven to 450°F with a rimmed baking sheet placed on a rack in the upper third.

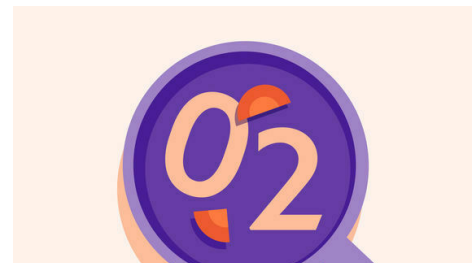
Scrub **sweet potato**; cut into ¼-inch thick wedges. In a medium bowl, toss with 1 **tablespoon oil** and season with **salt** and **pepper**. Carefully transfer to preheated baking sheet. Roast on upper oven rack until tender and browned, about 16 minutes.



4. Toast buns & cook burgers

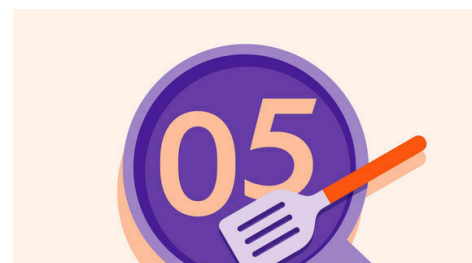
Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **buns**, cut-sides down, and cook until lightly toasted, 1–2 minutes. Transfer to plates.

Add **burgers** to same skillet. Cook until browned on the bottom, about 3 minutes. Flip burgers and top with **cheese**; cover and cook until cheese is just melted, about 2 minutes more.



2. Shape patties

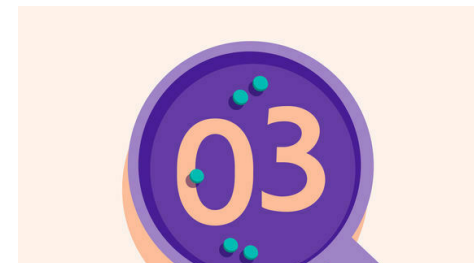
While **sweet potatoes** roast, shape ground beef into 2 (**4-inch**) **patties**, each about ½-inch thick. Season all over with **salt** and **pepper**.



5. Finish & serve

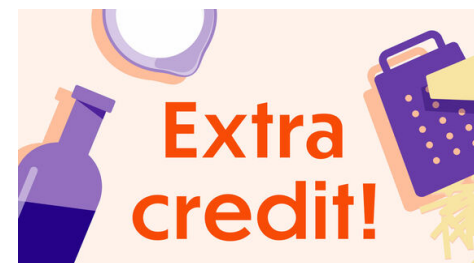
Place **burgers** on **buns** and top with **some of the Sriracha mayo**.

Serve **cheeseburgers** with **sweet potato wedges** and **remaining Sriracha mayo** on the side for dipping. Enjoy!



3. Make spicy mayo

In a small bowl, combine **chili garlic sauce** and **mayonnaise**. Season to taste with **salt** and **pepper**.



6. Spice it up!

For those that love an extra hit of spice, just add a splash more Sriracha or chopped chipotles in adobo sauce to the mayo in step 3.