

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 ⁷
- 2 (1 oz) sour cream ⁷

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.

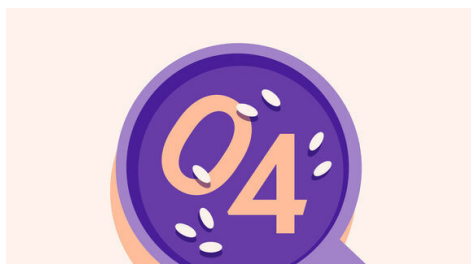
NUTRITION PER SERVING

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



1. Microwave potatoes

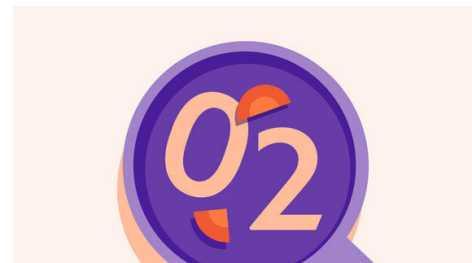
Scrub **potatoes**, then prick all over with a fork. Rub with **oil** and season all over with **salt** and **pepper**. Microwave on high for 5 minutes. Flip potatoes, then continue to microwave until tender and easily pierced through the center with a knife, 3–5 minutes (watch closely as microwaves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

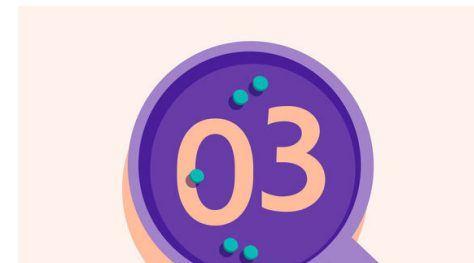
Chop **tomato** into ½-inch pieces.

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



5. ...

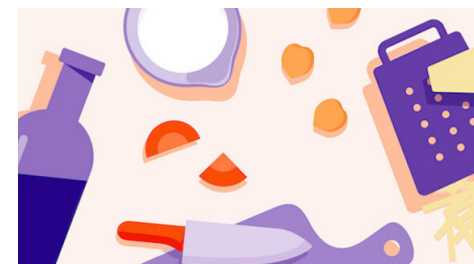
What were you expecting, more steps?



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!