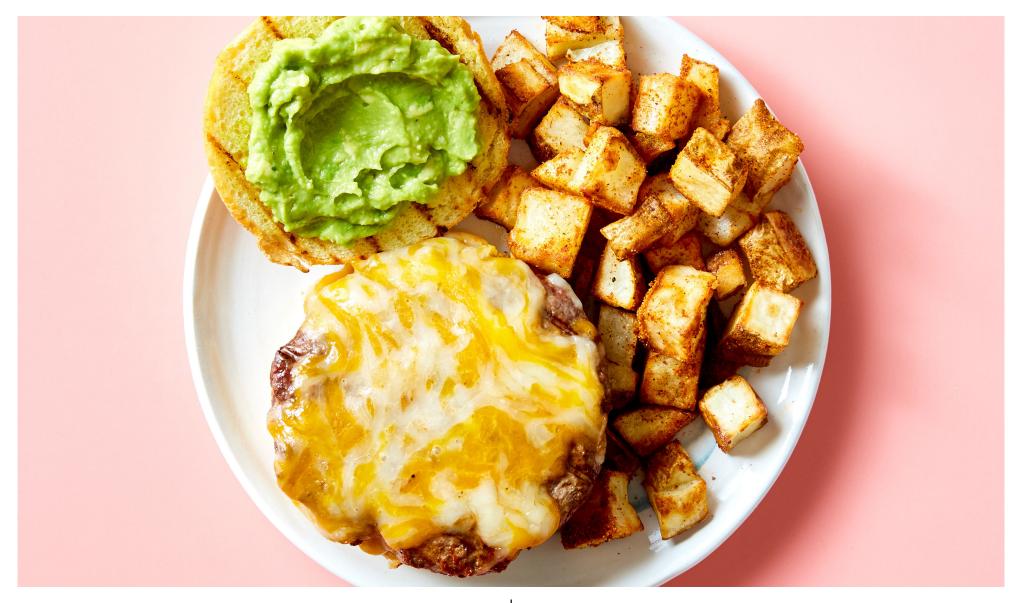
DINNERLY



Guacamole Cheeseburger

with Taco-Spiced Homefries





Look, if a little smear of avocado on a piece of toast is enough to create a trend that rocked the food world, then just imagine what guacamole on top of a cheeseburger will have the power to do! If nothing else, we're pretty sure it'll rock your dinner table. We've got you covered!

WHAT WE SEND

- · 2 potatoes
- 10 oz pkg grass-fed ground beef
- · 2 (¾ oz) pieces cheddar 2
- · 2 potato buns 1,2,3
- · ¼ oz taco seasoning
- · 2 oz guacamole

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- box grater or microplane
- grill or grill pan

ALLERGENS

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

NUTRITION PER SERVING

Calories 880kcal, Fat 42g, Carbs 70g, Protein 45g



1. Roast homefries

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

Scrub **potatoes**, then cut into ½-inch pieces. Toss on a rimmed baking sheet with **2 tablespoons oil** and **a generous pinch of salt**. Roast on lower oven rack until golden and crisp, about 15 minutes. Flip and continue to cook, 10 minutes more.



2. Prep ingredients

Shape beef into 2 (5-inch) patties, then season all over with salt and a few grinds of pepper.

Coarsely grate **all of the cheese** on a box grater.



3. Togst buns

After **potatoes** have been flipped, lightly brush cut sides of **buns** with **oil**. Heat a grill or grill pan to high. Add buns, oiled-side down, and toast, about 1 minute (watch closely as they can burn easily). Transfer to a plate.



4. Grill burgers

Lightly oil grill, then add burgers and cook until browned on the bottom, about 3 minutes. Flip burgers and top each with cheese; cover grill and cook until cheese is melted and burgers are medium-rare, 2–3 minutes (or longer for desired doneness).



5. Finish & serve

Carefully toss homefries directly on baking sheet with taco seasoning. Transfer burgers to toasted buns and top with guacamole.

Serve guacamole cheeseburgers with taco-spiced homefries alongside and ketchup for dipping, if desired. Enjoy!



6. No grill, no problem!

Heat 1 tablespoon oil in a medium nonstick skillet over medium-high. Add buns, cut side-down, and toast on medium-high until lightly browned, 1–2 minutes (watch closely). Remove buns, then add burgers to skillet. Cook until browned and medium-rare, about 3 minutes per side.