



## Pimento Cheese Lamb Smash Burger

with Steak Fries



30min



2 Servings

This next-level burger features ground lamb patties smashed in a hot skillet with sweet onions. It's served on a toasted bun and topped with all the classic burger fixings plus a southern favorite, pimento cheese! We make ours with mayonnaise, cheddar-jack blend, and roasted red peppers. The cheese mixture is equal parts creamy and tangy, and it might just be our new favorite burger topping.

## What we send

- 2 potatoes
- ¼ oz steak seasoning
- 2 oz roasted red peppers
- 1 red onion
- 1 plum tomato
- 1 romaine heart
- 2 potato buns <sup>2,3,1</sup>
- 1 oz mayonnaise <sup>4,5</sup>
- 2 oz shredded cheddar-jack blend <sup>2</sup>
- 10 oz pkg ground lamb

## What you need

- all-purpose flour <sup>1</sup>
- neutral oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

## Allergens

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

## Nutrition per serving

Calories 1050kcal, Fat 60g, Carbs 82g, Protein 46g



### 1. Prep potatoes

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

Scrub **potatoes**, then cut lengthwise into ¼-inch thick fries. Toss in a large bowl with **1 tablespoon flour**, **2 teaspoons oil**, and **1 teaspoon steak seasoning**.



### 2. Roast steak fries

Carefully transfer **potatoes** to preheated baking sheet and spread into a single layer. Roast on upper oven rack until tender and browned, 16-20 minutes.

Once **fries** are done roasting, reduce oven to 200°F and keep warm in oven until step 6.



### 3. Prep ingredients

Coarsely chop **roasted peppers**, if necessary.

Halve and very thinly slice **half of the onion** (save rest for own use). Slice **tomato** into thin rounds. Separate **lettuce leaves**; discard stem end.



### 4. Make pimento cheese

Meanwhile, heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Split **buns** and add to skillet, cut side down; toast until lightly browned, 1-2 minutes. Transfer to a plate.

In a medium bowl, stir to combine **mayonnaise**, **cheese**, and **roasted peppers**; season to taste with **salt** and **pepper**.



### 5. Shape & cook burgers

Evenly divide **lamb** into 2 thick patties. Season all over with **salt**. Heat same skillet over medium-high. Add patties, top with **half of the sliced onions**, then press with a spatula to flatten into 5-inch wide burgers. Cook, undisturbed, until browned on bottom, 3-4 minutes. Flip and cook until medium-rare and onions are softened and charred in spots, 2-3 minutes.



### 6. Assemble burgers & serve

Transfer **burgers** to **toasted buns** and top with **lettuce** (tear in half crosswise, if necessary), **tomatoes**, **remaining onions**, and **some of the pimento cheese**.

Serve **burgers** with **steak fries** alongside. Enjoy!