

DINNERLY



Double Stack Cheeseburger with Seasoned Potato Wedges



30-40min



2 Servings

We feel like we're a good catch. Kind of funny (in a dad-joke kind of way). A cheap date for sure (we'll never break the bank). And we've got great taste (have you seen our menu recently?!). But above all, we just want to make you happy. Since food is our love language, we've made you this DOUBLE cheeseburger. Double the patties, double the love. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 10 oz pkg grass-fed ground beef
- 2 potato buns ^{1,2,3}
- 2 oz shredded cheddar-jack blend ²
- ¼ oz BBQ spice blend

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- large skillet

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 860kcal, Fat 41g, Carbs 68g, Protein 46g



1. Bake potato wedges

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

Scrub **potatoes**, then cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss with **1 tablespoon oil**; season with **salt** and **pepper**. Bake on lower oven rack until golden and crisp, flipping halfway through cooking time, 23–25 minutes.



4. Season potato wedges

Remove **potato wedges** from oven and sprinkle with **1 teaspoon BBQ spice** (or more to taste). Using a spatula or tongs, gently toss to coat.



2. Shape burgers, toast buns

Shape **ground beef** into 4 (4-inch) patties. Generously season all over with **salt** and **pepper**.

Heat a large skillet over medium-high. Brush cut sides of **buns** with **oil** and toast, cut side-down, until lightly browned, 1–2 minutes. Transfer to plates.



5. Finish & serve

Stack **2 burgers** and place in between a **top and bottom bun**.

Serve **double stack cheeseburgers** with **seasoned potato wedges** alongside. Enjoy!



3. Cook burgers

Heat **1 tablespoon oil** in same skillet over medium-high.

Add **patties** to skillet and cook until browned underneath, 1–2 minutes. Flip and top each with **cheese**; cover and cook until melted, 1–2 minutes more.



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.