

DINNERLY



Oklahoma-Style Smash Burger

with Cheese Sauce & Fries



40-50min



2 Servings

This whirlwind of flavors puts the OK! in these Oklahoma-style burgers. Juicy beef patties and sliced onions press together in smash burger bliss before a decadent layer of cheese sauce joins the party. No burger is complete without a side of crispy fries. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 yellow onion
- 10 oz pkg grass-fed ground beef
- 4 oz VELVEETA® Cheese Sauce ²
- 2 artisan buns ^{1,2,3,4}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ²

TOOLS

- rimmed baking sheet
- small saucepan
- large heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 1270kcal, Fat 66g, Carbs 107g, Protein 52g



1. Cook fries

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

Scrub **potatoes**; cut into ¼-inch thick fries. Toss on a rimmed baking sheet with 2 **tablespoons oil**; season with **salt** and **pepper**. Bake on lower oven rack until golden brown and crisp, stirring halfway through, 35–40 minutes.



2. Prep onion & burgers

Wrap the bottom of a small saucepan with plastic. Thinly slice **onion** (slice as thinly as possible; use a mandoline if available).

Divide **beef** into 4 even balls. Gently press each ball into a 3-inch patty. Season both sides with **salt** and **pepper**.



3. Smash burgers

In a large heavy skillet (preferably cast iron), melt 2 **tablespoons butter** over medium heat. Add **buns**; cook until toasted, 1–2 minutes. Transfer to a plate; wipe out skillet.

Heat same skillet over high until smoking. Add **beef patties** in a single layer. Using prepared saucepan, press each patty to flatten until about 4–4½-inches wide.



4. Cook burgers

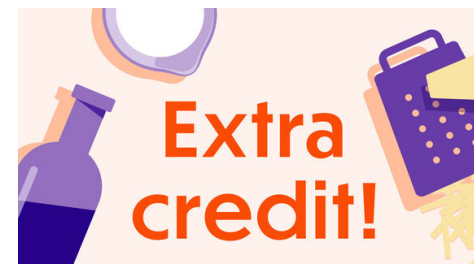
Top each patty with ½ **cup of the sliced onions**; press gently to adhere to patty. Season onions lightly with **salt** and **pepper**. Cook undisturbed until edges are dark brown and crusty, 1–2 minutes. Using a stiff spatula, lift patties, making sure to scrape off as much browned meat as possible. Flip and lower heat to medium.



5. Finish & serve

Spread 1 **tablespoon cheese sauce** on top of each **patty**. Cook until **onions** are browned along the edges, 2–3 minutes. Stack 1 patty on top of another to form 2 stacks; transfer each stack to **buns**.

Serve **smash burgers** with **fries** and any desired condiments or toppings. Enjoy!



6. Add some toppings!

Step outside the condiment box and top your burger with BBQ sauce, pickled jalapeños, or both!