

DINNERLY



Fontina-Stuffed Burger with Parmesan Broccoli



30-40min



2 Servings

Much like this burger, we like to be stuffed full of melted cheese and zesty Italian seasoning, seated next to a pile of Parm-coated broccoli. Basically, if we took one of those BuzzFeed personality tests that tells you the dish that best represents your soul, we'd be this juicy, fontina-stuffed Italian burger. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 2 oz shredded fontina ¹
- 10 oz pkg grass-fed ground beef
- ¼ oz Italian seasoning
- 2 potato buns ^{1,2,3}
- ¾ oz Parmesan ¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 760kcal, Fat 45g, Carbs 32g, Protein 48g



1. BROCCOLI VARIATION

Preheat oven to 450°F with racks in the upper and lower thirds. Finely grate **Parmesan**, if necessary.

Cut **broccoli** into florets, if necessary. Toss on a rimmed baking sheet with **1 tablespoon oil** and **a pinch each of salt and pepper**. Roast on lower oven rack until tender and browned in spots, about 15 minutes.



4. Finish broccoli

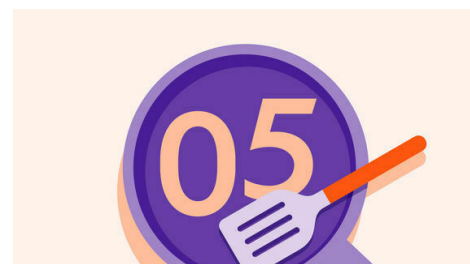
Remove **broccoli** from oven, flip, and sprinkle with **Parmesan**. Roast on upper oven rack until **broccoli and cheese** are well-browned and crisp, 6–10 minutes.



2. Shape burger patties

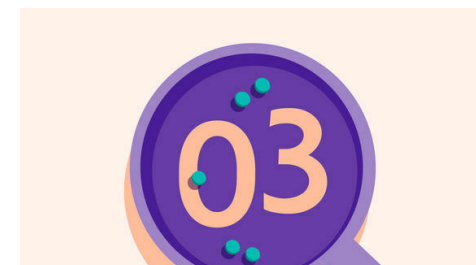
Meanwhile, in a medium bowl, gently knead to combine **ground beef** and **2 teaspoons Italian seasoning**.

Divide **beef mixture** into 2 portions, then flatten into 2 (5-inch) patties. Evenly divide **fontina** and press into the center of each. Press edges of meat over cheese to make 2 (4-inch) flat patties, covering cheese completely. Season all over with **salt** and **pepper**.



5. Serve

Serve **fontina-stuffed burgers** on **toasted buns** with **Parmesan broccoli** alongside. Pass **ketchup** at the table for dipping, if desired. Enjoy!



3. Cook burgers & toast buns

Once **broccoli** has cooked 15 minutes, heat **2 teaspoons oil** in a medium skillet over medium-high. Add **burgers** and cook until browned and medium-rare, 2–3 minutes per side (or longer for desired doneness).

Split **buns** and toast, cut sides down, directly on upper oven rack, about 2 minutes (watch closely as ovens vary).



6. Make it saucy!

Feeling fancy? Swap ketchup for a sun-dried tomato aioli that delivers all that *delizioso* in minutes. In a small bowl, stir together mayonnaise, finely chopped sun-dried tomatoes and garlic, fresh herbs (we like basil and parsley), and a pinch each of salt and pepper. Alternatively, mix in a blender or food processor until smooth. Transfer to a bowl and refrigerate until ready to use. Prego!