

DINNERLY



Pimento Cheese Lamb Smash Burger with Garlic Oven Fries



20-30min



2 Servings

It's a universally acknowledged fact that whatever pimento cheese touches becomes instantaneously more delicious and desirable. In this case, the creamy pimento cheese is draped on top of an already pretty craveable smash lamb burger, so it basically sends the whole dish into another heavenly stratosphere. And garlicky oven fries just powers that launch even more. We've got you covered!

WHAT WE SEND

- 1 russet potato
- ¾ oz cheddar ³
- 2 oz roasted red peppers
- 1 oz mayonnaise ^{1,5}
- 10 oz pkg ground lamb
- 2 potato buns ^{2,3,4}

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 960kcal, Fat 59g, Carbs 68g, Protein 39g



1. Prep ingredients

Preheat oven to 450°F with a rack in the bottom position.

Finely chop ½ **teaspoon garlic**. Add to a small bowl with 1 **teaspoon oil** and a **pinch each of salt and pepper**.

Scrub **potatoes** (no need to peel); cut lengthwise into ¼-inch wedges. Toss on a rimmed baking sheet with 1 **tablespoon oil**, ½ **teaspoon salt**, and a **few grinds of pepper**.



4. LAMB VARIATION

Divide **ground lamb** into 2 equal portions (do not shape into patties).

Heat 1 **tablespoon oil** in a medium heavy skillet over medium-high. Add **buns**, cut side-down, and cook until lightly toasted, 1–2 minutes. Transfer to plates.



2. Bake garlic oven fries

Roast **potatoes** on bottom oven rack until tender and browned in spots, about 22 minutes.

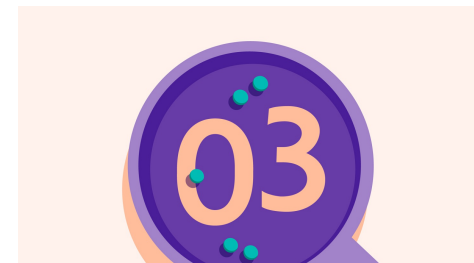
Add **garlic oil**; using tongs or a spatula, toss to combine. Return to bottom oven rack and bake, about 2 minutes more.



5. Cook burgers & serve

Add **lamb** to same skillet and smash each mound flat with a spatula, forming 5-inch patties. Season well with **salt and pepper**. Cook, undisturbed, until outer edges are brown, 2–3 minutes. Flip and top with **pimento cheese**. Cover and cook until cheese is barely melted, about 2 minutes.

Serve **pimento burgers** on **buns** with **garlic oven fries**. Enjoy!



3. Make pimento cheese

Meanwhile, finely chop **cheese**. Finely chop **half of the roasted peppers**, if necessary (save rest for own use).

In a small bowl, combine **cheese, peppers**, and **mayonnaise**. Season to taste with **salt and pepper**.



6. Spice it up!

Add a few dashes of your favorite hot sauce to the pimento cheese before putting it on your burger.