

# DINNERLY



## Double Patty Cheeseburger with BBQ Potato Wedges



30-40min



2 Servings

So good we stacked it twice. We're looking at all of you that can't believe it's only Tuesday. Also, looking at all of you that are crushing this week like we're ready to crush this juicy burger laced with BBQ spice and tons of gooey cheese. Basically, this beefy dinner goes out to everyone. Because, we all deserve it. We've got you covered!

## WHAT WE SEND

- BBQ spice blend (use 1½ tsp)
- 1 pkg ground beef
- 2 potato buns <sup>1</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- ½ lb russet potatoes

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- ketchup

## TOOLS

- rimmed baking sheet
- large skillet

## ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 800kcal, Fat 41g, Carbs 64g, Protein 44g



### 1. Bake potato wedges

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **1 tablespoon oil**; season with **salt and pepper**. Bake on lower rack until potatoes are golden and crisp, flipping once, 23–25 minutes. Remove from oven and carefully toss with **1½ teaspoons of the BBQ spice blend**.



### 2. Shape burgers

Halve **all of the cheese** crosswise for a total of 4 pieces. Shape **beef** into 4 (4-inch) patties. Generously season burgers all over with **salt and pepper**.



### 3. Toast buns

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



### 4. Cook burgers

Heat **1 tablespoon oil** in same skillet over medium-high. Add **burgers** and cook until browned underneath, 1–2 minutes. Flip burgers, top each with **1 piece of cheese**, cover, and cook until cheese is melted, 1–2 minutes.



### 5. Assemble burgers & serve

Stack **2 burgers** on each **bottom bun**, then cover with **top buns**. Serve **double patty cheeseburgers** with **BBQ potato wedges** alongside and **ketchup** for dipping, if desired. Enjoy!



### 6. Take it to the next level

It's hard to beat a double stack, but that's where we come in. Caramelize onions for the perfect bite of sweet and tangy. Heat 1 tablespoon oil in large skillet over medium-high. Add about 2 tablespoons of sliced onions and a pinch of salt. Cook until softened and beginning to brown, 4–6 minutes. Add 2 tablespoons water and 2 teaspoons sugar; cook until onions are deeply browned, 4–5 minutes.