

DINNERLY



Guacamole Lamb Cheeseburger with Taco-Spiced Homefries



30-40min



2 Servings

Look, if a little smear of avocado on a piece of toast is enough to create a trend that rocked the food world, then just imagine what guacamole on top of a lamb cheeseburger will have the power to do! If nothing else, we're pretty sure it'll rock your dinner table. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 10 oz pkg ground lamb
- 2 (¾ oz) pieces cheddar ²
- 2 artisan buns ^{1,2,3,4}
- ¼ oz taco seasoning
- 2 oz guacamole

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- box grater or microplane
- grill or grill pan

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

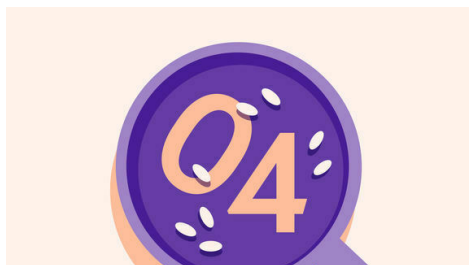
Calories 940kcal, Fat 55g, Carbs 70g, Protein 42g



1. Roast homefries

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

Scrub **potatoes**, then cut into ½-inch pieces. Toss on a rimmed baking sheet with **2 tablespoons oil** and **a generous pinch of salt**. Roast on lower oven rack until golden and crisp, about 15 minutes. Flip and continue to cook, 10 minutes more.



4. Grill burgers

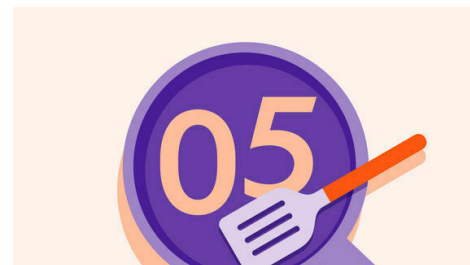
Lightly **oil grill**, then add **burgers** and cook until browned on the bottom, about 3 minutes. Flip burgers and top each with **cheese**; cover grill and cook until cheese is melted and burgers are medium-rare, 2–3 minutes (or longer for desired doneness).



2. LAMB VARIATION

Shape **lamb** into 2 (5-inch) patties, then season all over with **salt** and **a few grinds of pepper**.

Coarsely grate **all of the cheese** on a box grater.



5. Finish & serve

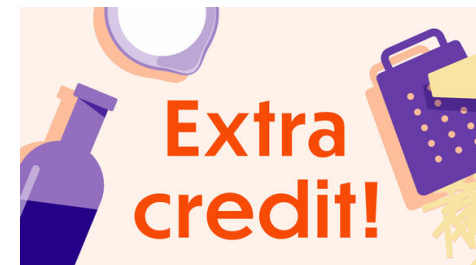
Carefully toss **homefries** directly on baking sheet with **taco seasoning**. Transfer **burgers** to **toasted buns** and top with **guacamole**.

Serve **guacamole cheeseburgers** with **taco-spiced homefries** alongside and **ketchup** for dipping, if desired. Enjoy!



3. Toast buns

After **potatoes** have been flipped, lightly brush cut sides of **buns** with **oil**. Heat a grill or grill pan to high. Add buns, oiled-side down, and toast, about 1 minute (watch closely as they can burn easily). Transfer to a plate.



6. No grill, no problem!

Heat 1 tablespoon oil in a medium nonstick skillet over medium-high. Add buns, cut side-down, and toast on medium-high until lightly browned, 1–2 minutes (watch closely). Remove buns, then add burgers to skillet. Cook until browned and medium-rare, about 3 minutes per side.