



Italian-Style Lamb Cheeseburger

with Pesto Mayo & Tuscan Fries



40-50min



2 Servings

This Italian-style cheeseburger was amore at first sight! We top juicy lamb patties with gooey mozzarella, sliced pepperoncini, and herby pesto mayo, all nestled into toasted ciabatta rolls. Our secret ingredient to the oven fries? A quick toss with Tuscan spice for a big flavor payoff.

What we send

- 2 potatoes
- 1 plum tomato
- 3¾ oz mozzarella ²
- 1½ oz pepperoncini
- 1 oz mayonnaise ^{1,3}
- 2 oz basil pesto ²
- 2 ciabatta rolls ^{3,4}
- 10 oz pkg ground lamb
- ¼ oz Tuscan spice blend

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Cooking tip

Make a slight depression in the center of the patties before cooking to prevent the burgers from puffing up.

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 1210kcal, Fat 75g, Carbs 85g, Protein 49g



1. Make fries

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

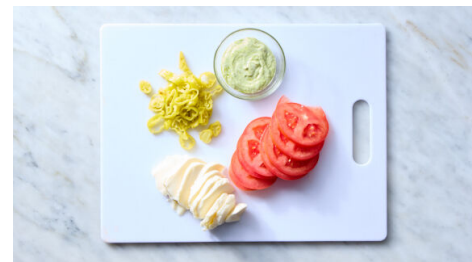
Scrub **potatoes**, then cut into ½-inch thick fries. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**; season with **salt** and **pepper**. Spread in an even layer and roast on lower oven rack until golden and crisp on underside, about 20 minutes.



4. Cook lamb patties

Meanwhile, form **lamb** into 2 (4-inch wide) patties; make a dimple in the center of one side of each patty. Season both sides with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium high. Add patties, dimpled side up, and cook until browned on both sides and medium-rare, 2-3 minutes per side (or longer for desired doneness). Drain any excess fat from skillet.



2. Prep ingredients

Meanwhile, thinly slice **tomato** and **mozzarella**, keeping separate. Thinly slice **pepperoncini**, if desired.

In a small bowl, mix to combine **mayo** with **1 tablespoon pesto**.



5. Melt cheese

Top **patties** with **mozzarella**. Reduce heat to medium and add **1 tablespoon water** to skillet; immediately cover. Cook until cheese is melted, 1-2 minutes more.



3. Toast bread

Brush **cut sides of buns** with **remaining pesto** (if buns look dry, drizzle with oil).

Flip **fries** and push to one side of the baking sheet, placing buns on opposite side. Return to oven and cook until fries are well done and bread is toasted, 12-15 minutes more.



6. Serve

Toss **fries** directly on baking sheet with **salt** and **1 tablespoon Tuscan spice blend**. Top **buns** with **tomatoes**, **burger patty**, **pesto mayo**, and **sliced pepperoncini**. Enjoy!