

DINNERLY



Pizza Burger & Oven Fries with Tomato Dipping Sauce



30-40min



2 Servings

Choices are hard. And there are so many of them to make! Your whole day/week/life—nothing but choices! With this dish, we took one choice off your plate. Well, actually, we put it ON your plate, by uniting pizza and burgers. Thanks to a tomato-sauce-and-mozzarella topper, this burger gives you all of the pizza flavors, but delivered in the form of a burger. And what's a burger without fries! We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 1 can tomato sauce
- 1 pkg ground beef
- 2 potato buns ¹
- ½ lb russet potatoes
- 2 oz shredded fontina ⁷
- ¼ oz dried oregano

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

TOOLS

- rimmed baking sheet
- small saucepan
- medium 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 75g, Protein 38g



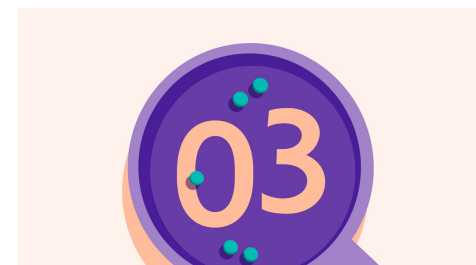
1. Roast oven fries

Heat oven to 450°F with a rack in the lower third. Scrub **potato**, pat dry, cut in half lengthwise, and slice into ½-inch thick sticks (no need to peel). Toss on a rimmed baking sheet with **1½ tablespoons oil**, and a **pinch each salt and pepper**. Roast on lower rack until golden and tender, 20–25 minutes, flipping halfway through.



2. Cook tomato sauce

Meanwhile, peel and finely chop **1 teaspoon garlic**. Heat garlic and **1 tablespoon oil** in a small saucepan over medium-high until fragrant, about 2 minutes. Add **tomato sauce**, **1 teaspoon of the pizza spice**, **⅓ cup water**, and **½ teaspoon sugar**; simmer over medium until sauce is slightly reduced, 5–7 minutes; season with **salt and pepper**. Cover to keep warm over low.



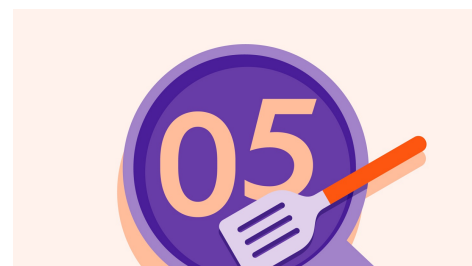
3. Form burgers & toast buns

Form **beef** into 2 (5-inch) patties; season all over with **salt** and **pepper**. Cut **fontina** in half horizontally. Split **buns** and toast, cut sides down, directly on lower oven rack, about 2 minutes (watch closely, as oven vary).



4. Cook burgers

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **burgers** to skillet and cook until charred on the bottom, about 4 minutes. Flip burgers and top each with **1 slice of cheese**. Cover skillet and cook until cheese is melted and burgers are cooked to medium rare, about 2 minutes (or longer if desired).



5. Finish & serve

Transfer **burgers** to **toasted buns** and top each with **about 1 tablespoon of the tomato sauce**. Serve with **oven fries** and **any remaining tomato sauce**, for dipping. Enjoy!



6. Take it up a notch!

Try caramelized onions on top! Slice a medium red onion ¼-inch thick. Heat oil in large skillet over medium-high. Add sliced onions and a pinch of salt. Cook until softened and beginning to brown, about 6 minutes. Add 2 tablespoons water and 2 teaspoons sugar; cook until liquid is evaporated and onions are deeply browned, 6–8 minutes. Keep warm until ready to serve.