

DINNERLY



Roasted Red Pepper Burger with Garlic-Feta Oven Fries



30-40min



2 Servings

We love creating new burger recipes. With this latest one, we're really on a roll (get it?). The tangy, roasted red pepper topping makes the perfect combo with the creamy, salty feta fries. It's a fun flavor duo that will have you coming back again and again for another bite. We've got you covered!

WHAT WE SEND

- 1 russet potato (1 lb)
- garlic (use 1 medium clove)
- 2 oz roasted red peppers
- 1 pkg ground beef
- 2 potato buns ¹
- 1½ oz feta cheese ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

TOOLS

- rimmed baking sheet
- 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 930kcal, Fat 57g, Carbs 66g, Protein 40g



1. Prep oven fries

Preheat oven to 450°F with a rack in the lower third. Place a rimmed baking sheet on the lower rack to preheat. Scrub **potato**, then cut lengthwise into ¼-inch-thick fries. In a large bowl, toss potatoes with **2 tablespoons oil**, **¼ teaspoon salt**, and **a few grinds pepper**. Peel and finely chop **½ teaspoon garlic**.



2. Bake oven fries

Transfer **fries** to preheated baking sheet, spreading into an even layer. Bake on lower oven rack until tender and browned in spots, 20–25 minutes. Remove from oven and carefully toss with **¼ teaspoon of the chopped garlic**. Bake on lower oven rack until garlic is fragrant, about 2 minutes.



3. Marinate peppers

Meanwhile, pat **roasted red peppers** dry and finely chop. In a small bowl, combine peppers, **remaining ¼ teaspoon chopped garlic**, and **½ teaspoon each vinegar and oil**. Season with **a pinch each salt and pepper**. Set aside until ready to serve.



4. Toast buns & cook burgers

Shape **beef** into 2 (4-inch) burgers, about ¾-inch thick; season all over with **salt and pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **buns**, cut sides down, and cook until lightly toasted, 1–2 minutes; transfer to plates. Add burgers to same skillet; cook until browned and medium-rare, about 3 minutes per side (or longer, if desired).



5. Finish & serve

Transfer **burgers** to **toasted buns**, then spoon **marinated roasted red peppers** on top. Crumble **feta** over **oven fries**. Serve **roasted red pepper burgers** with **garlic-feta oven fries** alongside. Enjoy!



6. Get cheesy!

If you want, use some of the feta to top your burger, in addition to (or instead of) the fries.