

# DINNERLY



## Fontina-Stuffed Italian Burgers with Parmesan Fries



30-40min



2 Servings

Much like this burger, we like to be stuffed full of nutty cheese, spiced with warm Italian seasonings, and seated next to a pile of Parm-coated fries. So, you could say if we were to take one of those BuzzFeed personality tests that determines the dish that best represents your soul, we'd be this juicy, fontina-stuffed Italian burger. We've got you covered!

## WHAT WE SEND

- 1 russet potato (1 lb)
- $\frac{3}{4}$  oz fontina <sup>7</sup>
- $\frac{3}{4}$  oz piece Parmesan <sup>7</sup>
- 1 pkg ground beef
- Italian seasoning (use 2 tsp)
- 2 potato buns <sup>1</sup>

## WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper
- ketchup

## TOOLS

- rimmed baking sheet
- microplane or grater
- medium heavy skillet (preferably cast-iron)

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 900kcal, Fat 55g, Carbs 68g, Protein 42g



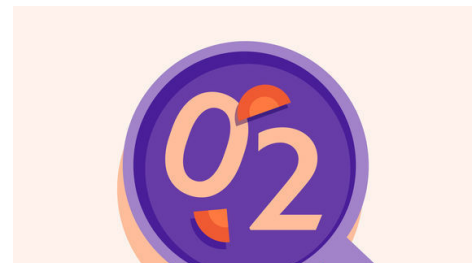
### 1. Roast oven fries

Heat oven to 450°F with racks in the upper and lower thirds. Scrub **potato**, pat dry, and cut lengthwise into  $\frac{1}{2}$ -inch wedges (no need to peel). On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, a **generous pinch of salt**, and a **few grinds pepper**. Roast on lower rack until golden and tender, 20–25 minutes (no need to flip).



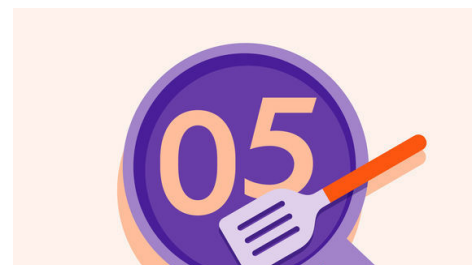
### 4. Cook burgers & toast buns

After **potatoes** have cooked 20 minutes, heat **2 teaspoons oil** in a medium skillet over medium-high. Season **burgers** all over with **salt** and **pepper**; transfer to skillet. Cook burgers until browned and medium-rare, 2–3 minutes per side (or longer, if desired). Split **buns** and toast, cut sides down, directly on upper oven rack, about 2 minutes (watch closely, as ovens vary).



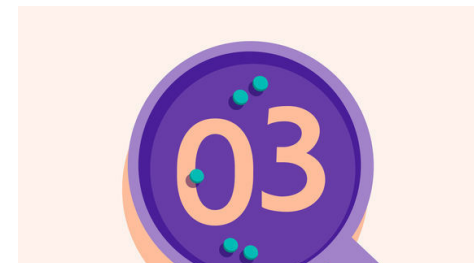
### 2. Prep burgers

Cut **fontina** in half lengthwise to make 2 pieces total. Finely grate **Parmesan**. In a medium bowl, gently knead to combine **ground beef** and **2 teaspoons of the Italian seasoning**.



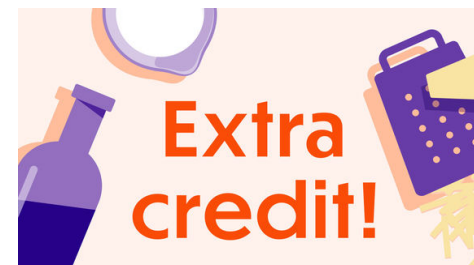
### 5. Finish fries & serve

Remove **potatoes** from oven, flip, and sprinkle with **Parmesan**. Roast on upper oven rack until **potatoes and cheese** are well-browned and crisp, 6–10 minutes. Serve **fontina-stuffed Italian burgers** on **toasted buns** with **Parmesan fries** alongside. Pass **ketchup** at the table for dipping. Enjoy!



### 3. Form burger patties

Divide **beef** into 2 portions, then flatten each into a 5-inch patties. Place **1 piece of cheese** in the center of each. Press edges of meat over cheese to make 2 (4-inch) flat patties, covering cheese completely.



### 6. Make it saucy!

Swap ketchup for a sun-dried tomato aioli because it sounds fancy and delivers all that *delizioso* in minutes. In a small bowl, stir together mayonnaise, finely chopped sun-dried tomatoes and garlic, fresh herbs (we like basil and parsley!), and a pinch each salt and pepper. Alternatively, mix in a blender or food processor until smooth. Transfer to a bowl and refrigerate until ready to use. Prego!