

DINNERLY



Barbecue Cheeseburger with Sautéed Onions & Crushed Potatoes



30-40min



2 Servings

Tough day? Take it out on the potatoes! Parboiling the hearty russets means that they are cooked just enough to finish in the oven. But, before they head for crispy city, you have to give them a good smash. The BBQ cheeseburger, is loaded with sautéed onions, cheddar cheese, and a sweet and smoky BBQ sauce. Your stress will melt away—along with the cheddar. We've got you covered!

WHAT WE SEND

- 1 russet potato (1 lb)
- 1 medium yellow onion
- 10 oz ground beef
- 2 (¾ oz) pieces sharp cheddar ⁷
- 2 oz barbecue sauce
- 2 potato buns ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- medium saucepan
- colander
- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 980kcal, Fat 53g, Carbs 87g, Protein 45g



1. Boil potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut into 1-inch pieces. Transfer to a medium saucepan along with **2 teaspoons salt** and enough water to cover by ½ inch. Cover and bring to a boil over high. Uncover and cook until potatoes are easily pierced with a fork, about 5 minutes. Drain well.



2. Sauté onions

Halve, peel, and thinly slice **all of the onion**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add onions and cook, stirring occasionally, until lightly browned and tender, about 5 minutes. Add **1 teaspoon sugar** and **a pinch each salt and pepper**. Cook, stirring occasionally, until golden brown, about 4 minutes. Transfer to a bowl. Wipe out skillet and reserve for step 5.



3. Crush & roast potatoes

Transfer **potatoes** to a rimmed baking sheet. Toss with **1 tablespoon oil** and **a pinch each salt and pepper**. Lightly crush potatoes with a spoon or the bottom of a sturdy cup. Roast on lower oven rack until golden and crisp in places, 12–15 minutes.



4. Shape burgers

Meanwhile, shape **beef** into 2 (4-inch) patties, each about ½-inch thick; season all over with **a generous pinch each of salt and pepper**. Thinly slice **all of the cheddar** crosswise to make 4 pieces total.



5. Cook burgers & serve

Heat **2 teaspoons oil** in reserved skillet over medium-high. Add **burgers** and cook until brown on one side, 3–4 minutes. Flip **burgers**, then top with **barbecue sauce**, **sautéed onions**, and **cheddar**. Cover and cook until **cheese** is just melted, about 2 minutes. Serve **barbecue cheeseburgers** on **buns** with **crushed potatoes** alongside. Enjoy!



6. Take it to the next level

For a creamier sauce with enough leftover for dipping, whisk 1-2 tablespoons mayonnaise into the barbecue sauce. Spoon half on the burgers and serve the rest on the side!