

DINNERLY



Double the Love Cheeseburger with BBQ Potato Wedges



30-40min



2 Servings

We feel like we're a good catch. Kind of funny (even if it is in a dad-joke kind of way). A cheap date for sure (we'll never break the bank). We've got great taste (have you seen our menu recently)?! But, above all, we just want to make you happy. So, in honor of Valentine's day, and since our love language is food, we've made you this DOUBLE cheeseburger. Double the patties, double the love. We've got you covered!

WHAT WE SEND

- 1 russet potato (1 lb)
- BBQ spice blend (use 1½ tsp)
- 2 (¾ oz) pieces sharp cheddar ⁷
- 10 oz ground beef
- 2 potato buns ¹

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- large skillet

ALLERGENS

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

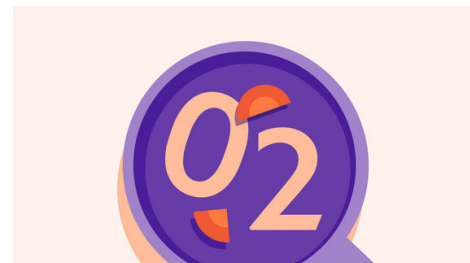
NUTRITION PER SERVING

Calories 880kcal, Fat 52g, Carbs 64g, Protein 41g



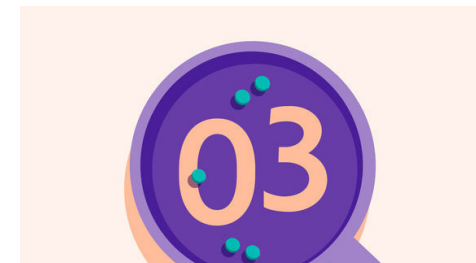
1. Bake potato wedges

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **1 tablespoon oil**; season with **salt** and **pepper**. Bake on lower oven rack until potatoes are golden and crisp, flipping once, 23–25 minutes.



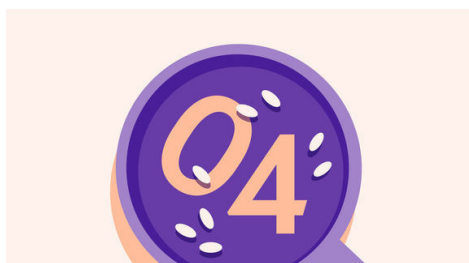
2. Shape burgers

Halve **all of the cheese** crosswise for a total of 4 pieces. Shape **beef** into 4 (4-inch) patties. Generously season burgers all over with **salt** and **pepper**.



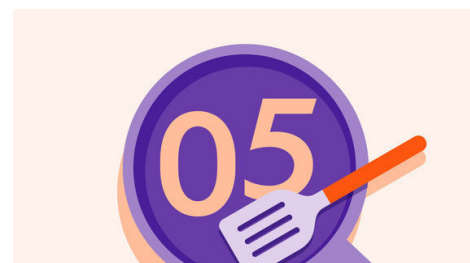
3. Toast buns

Heat a large skillet over medium-high. Brush cut sides of **buns** with **oil** and toast, **oiled** sides down, until lightly browned, 1–2 minutes. Transfer to plates.



4. Cook burgers

Heat **1 tablespoon oil** in same skillet over medium-high. Add **burgers** and cook until browned underneath, 1–2 minutes. Flip burgers, top each with **1 piece of cheese**, cover, and cook until cheese is melted, 1–2 minutes.



5. Season potatoes & serve

Once **potatoes** are done roasting, remove from oven and sprinkle with **1½ teaspoons of the BBQ spice blend**. Using a spatula or tongs, gently toss to coat. Stack **2 burgers** on each **bottom bun**, then cover with **top buns**. Serve **double patty cheeseburgers** with **BBQ potato wedges** alongside. Enjoy!



6. Raid the pantry!

It's hard to beat a double stack, but that's where we come in. Raid the pantry for a toppings party of fresh tomato, lettuce, onions, pickles, ketchup, Dijon mustard, and whatever else you find!