

# DINNERLY



## Taco Cheeseburger with Fresh Tomato Salsa & Oven Fries



30-40min



2 Servings

It's a romantic story of two star-crossed lovers coming together in a juicy taco-spiced burger, topped with gooey cheese and fresh tomato salsa. Unlike Romeo & Juliet, the marriage of tacos and cheeseburgers will live on forever. Yeah, we went there. We've got you covered!

## WHAT WE SEND

- 2 Yukon gold potatoes
- 1 plum tomato
- garlic (use 1 large clove)
- ¾ oz piece sharp cheddar <sup>7</sup>
- 1 pkg ground beef
- taco seasoning (use 2 tsp)
- 2 potato buns <sup>1</sup>

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

## TOOLS

- rimmed baking sheet
- medium nonstick 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 830kcal, Fat 45g, Carbs 69g, Protein 42g



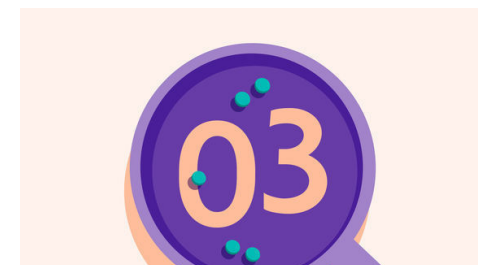
### 1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut lengthwise into ½-inch thick wedges. Place on a rimmed baking sheet and toss with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until crispy and golden brown, about 25 minutes.



### 2. Make salsa

While **potatoes** roast, cut **tomato** into ¼-inch pieces. Peel and finely chop ½ **teaspoon garlic**. In a medium bowl, combine tomatoes, chopped garlic, **1 teaspoon vinegar**, and **2 teaspoons oil**; season to taste with **salt** and **pepper**.



### 3. Prep burgers & toast buns

Cut **cheddar** in half crosswise. In a medium bowl, combine **beef** with **2 teaspoons of the taco seasoning**. Form beef into two (4-inch) thin patties; transfer to a plate. Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **buns**, cut sides down, and toast until lightly browned, about 1 minute (watch closely). Transfer buns to plates.



### 4. Cook burgers

Add **burgers** to same skillet and cook until well browned on one side, about 3 minutes. Flip burgers, top with **cheese**, and cover. Cook until cheese is melted and burgers are just medium-rare, about 2 minutes (or longer for desired doneness). Transfer burgers to **buns**.



### 5. Finish & serve

Using a slotted spoon, top **burgers** with **fresh tomato salsa**, leaving any dressing behind. Serve **taco cheeseburgers** with **oven fries** alongside. Enjoy!



### 6. Take it to the next level

We're all about the toppings. So, what's a taco cheeseburger without a tangy slaw?! In bowl with leftover dressing, add lime juice and zest, a pinch of sugar, and shredded cabbage, tossing to combine; season with salt and pepper. Let marinate for at least 20 minutes. Top your patties with slaw before serving for extra crunch or serve on the side.