

DINNERLY



Onion & Feta Burger with Oven Fries & Garlic Ketchup



30min



2 Servings

There's cheeseburgers, and then there are CHEESEburgers. This right here is the latter. Because we didn't just melt some cheese on top, that would be too obvious. Instead, we combined crumbly feta with caramelized onion and layered it on top of that juicy patty. We've got you covered!

WHAT WE SEND

- 1 russet potato (1 lb)
- 1 medium red onion
- garlic (use 2 large cloves)
- 1 pkg ground beef
- 2 potato buns ¹
- 1 piece feta cheese ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- ¼ cup 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 1060kcal, Fat 67g, Carbs 79g, Protein 39g



1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then halve crosswise. Cut each half into ½-inch thick planks, then slice each into ½-inch thick fries. Transfer fries to a rimmed baking sheet, then toss with **2 tablespoons oil** and season with **salt** and **pepper**. Roast on lower oven rack until browned and tender, about 25 minutes, flipping after 20 minutes.



2. Prep ingredients

While **oven fries** roast, halve **onion**; cut one half into ¾-inch pieces to make about **¾ cup of chopped onions** (save rest for own use). Finely grate **½ teaspoon garlic**; set aside **1 large garlic clove** for step 3.



3. Prep burgers & buns

Divide **beef** in half and shape into 2 (4-inch) patties, each about ¾-inch thick. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **buns**, cut side down, and cook until lightly toasted, about 2 minutes. Rub toasted sides of buns with **whole garlic clove**.



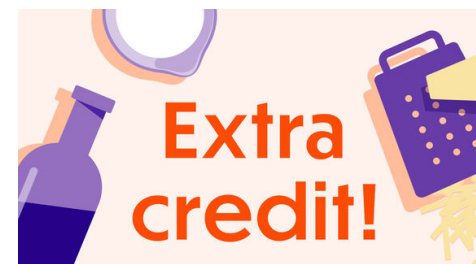
4. Cook onions & burgers

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chopped onions** and cook, stirring, until crisp-tender, 3–4 minutes. Season with **salt** and **pepper**; transfer a medium bowl. Heat **2 teaspoons oil** in skillet. Add **burgers** and cook until browned and medium-rare, about 3 minutes per side (or longer for desired doneness). Transfer burgers to plates.



5. Finish & serve

In a small bowl, stir to combine **grated garlic** and **¼ cup ketchup**; season to taste with **salt** and **pepper**. Rewarm **buns** on oven rack, if necessary. Transfer **burgers** to toasted buns, then top with **onions** and crumble **feta** over each. Serve **oven fries** alongside with **garlic ketchup** for dipping. Enjoy!



6. Make it low carb!

We have nothing against potatoes. Especially, in the form of a crispy fry. But, we love how easy it is to swap these oven fries for a healthier variation like roasted root veggie fries. Cut veggies like carrots, parsnips, and jicama into ½-inch planks. Toss on baking sheet with oil; season with salt and pepper. Roast, shaking baking sheet halfway through, until browned and tender, 15–20 minutes.