



## Bacon Cheese Smash Burger

with Crispy Breaded Brussels Sprout Tots



30min



2 Servings

Nothing beats a good old-fashioned cheeseburger. Here's the proof. We smash the beef patties to maximize browning and for an even crust all around. It's topped with melty fontina cheese and smoky bacon and served with crisp oven-fried Brussel sprout tots.



## What we send

- ½ lb Brussels sprouts
- 1 piece fontina <sup>3</sup>
- 4 oz pkg thick-cut bacon
- 1 oz panko <sup>2</sup>
- taco seasoning (use 1 tsp)
- 1½ oz Worcestershire sauce (use 1 Tbsp) <sup>4</sup>
- 10 oz ground beef
- 2 potato buns <sup>2</sup>

## What you need

- neutral oil
- kosher salt & ground pepper
- 1 large egg <sup>1</sup>
- all-purpose flour <sup>2</sup>
- ¼ cup ketchup
- apple cider vinegar (or white wine vinegar)

## Tools

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

## Allergens

Egg (1), Wheat (2), Milk (3), Fish (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 960kcal, Fat 60g, Carbs 59g, Protein 51g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Halve **Brussels sprouts** (or quarter if large). Halve **fontina** horizontally to make 2 pieces. Lightly **oil** a rimmed baking sheet.



### 2. Cook bacon

In a medium heavy skillet (preferably cast-iron), cook **bacon** over medium-high, turning once or twice, until golden and crisp, about 5 minutes. Transfer bacon to a paper towel lined-plate. Reserve **bacon fat** in skillet for step 4.



### 3. Bread Brussels sprouts

In a shallow bowl, stir **panko** with ½ **teaspoon each of taco seasoning and salt**. In a 2nd shallow bowl, whisk **1 large egg** with **1 tablespoon water**. Dust **Brussels sprouts** with **flour**. Dip each in egg; let excess drip back into bowl. Dredge in panko mixture, pressing to help adhere. Arrange in a single layer on prepared baking sheet (press any stray crumbs onto Brussels sprouts).



### 4. Roast tots, make sauce

Drizzle **Brussels sprouts** with **reserved bacon fat**; reserve skillet for step 5. Roast on center oven rack until Brussel sprouts are golden and crisp, 18-20 minutes, rotating baking sheet halfway through. In a small bowl, stir to combine ¼ **cup ketchup** and **1 tablespoon each of Worcestershire sauce and vinegar**.



### 5. Shape & cook burgers

Divide **beef** and shape into 2 thick patties. Season all over with ½ **teaspoon each of taco seasoning and salt**. Heat reserved skillet over medium-high. Add patties, then press with a spatula to flatten into 5-inch burgers. Cook, undisturbed, until browned and crusty on the bottom, about 5 minutes. Flip and place **1 piece of cheese** on top of each, then cover and remove from heat to melt.



### 6. Toast buns & serve

Place **buns** directly on center oven rack and bake until warmed and toasted, about 2 minutes. Place **burgers** on **toasted buns**, then top with **bacon**. Serve **Brussels sprout tots** alongside with **special sauce** for dipping. Enjoy!