

DINNERLY



Fontina-Stuffed Italian Burger with Parmesan Fries



30-40min



2 Servings

Much like this burger, we like to be stuffed full of melted cheese and zesty Italian seasoning, seated next to a pile of Parm-coated fries. So, you could say if we were to take one of those BuzzFeed personality tests that determine the dish that best represents your soul, we'd be this juicy, fontina-stuffed Italian burger. We've got you covered!

WHAT WE SEND

- 1 russet potato (1 lb)
- $\frac{3}{4}$ oz fontina ⁷
- $\frac{3}{4}$ oz piece Parmesan ⁷
- 1 pkg ground beef
- Italian seasoning (use 2 tsp)
- 2 potato buns ¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

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 910kcal, Fat 56g, Carbs 68g, Proteins 42g



1. Roast oven fries

Heat oven to 450°F with racks in the upper and lower thirds. Scrub **potato**, pat dry, and cut lengthwise into $\frac{1}{2}$ -inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, a **generous pinch each of salt and pepper**. Roast on lower oven rack until golden and tender, 20–25 minutes (no need to flip).



2. Prep burgers

Cut **fontina** in half lengthwise to make 2 pieces total. Finely grate **Parmesan**. In a medium bowl, gently knead to combine **ground beef** and **2 teaspoons Italian seasoning**.



3. Shape burger patties

Divide **beef mixture** into 2 portions, then flatten into 2 (5-inch) patties. Place **1 piece of cheese** in the center of each. Press edges of meat over cheese to make 2 (4-inch) flat patties, covering cheese completely. Season all over with **salt** and **pepper**.



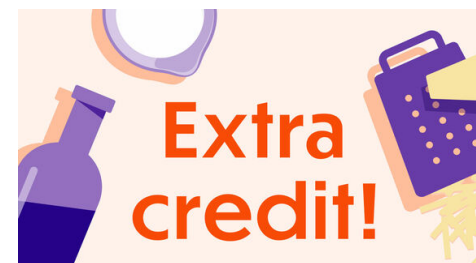
4. Cook burgers & toast buns

After **potatoes** have cooked 20 minutes, heat **2 teaspoons oil** in a medium skillet over medium-high. Add **burgers** and cook until browned and medium-rare, 2–3 minutes per side (or longer, if desired). Split **buns** and toast, cut sides down, directly on upper oven rack, about 2 minutes (watch closely as ovens vary).



5. Finish fries & serve

Remove **potatoes** from oven, flip, and sprinkle with **Parmesan**. Roast on upper oven rack until **potatoes and cheese** are well-browned and crisp, 6–10 minutes. Serve **fontina-stuffed Italian burgers** on **toasted buns** with **Parmesan fries** alongside. Pass **ketchup** at the table for dipping, if desired. Enjoy!



6. Make it saucy!

Feeling fancy? Swap ketchup for a sun-dried tomato aioli that delivers all that *delizioso* in minutes. In a small bowl, stir together mayonnaise, finely chopped sun-dried tomatoes and garlic, fresh herbs (we like basil and parsley), and a pinch each of salt and pepper. Alternatively, mix in a blender or food processor until smooth. Transfer to a bowl and refrigerate until ready to use. Prego!