

DINNERLY



Taco-Spiced 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

- 1 russet potato (1 lb)
- 1 plum tomato
- garlic
- 1 piece cheddar ⁷
- 10 oz pkg ground beef
- taco seasoning (use 2 tsp)
- 2 potato buns ¹

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 870kcal, Fat 51g, Carbs 69g, Proteins 39g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, 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. 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 (or coarsely chop). In a medium bowl, combine **beef** with 2 **teaspoons taco seasoning**. Shape beef into 2 (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.



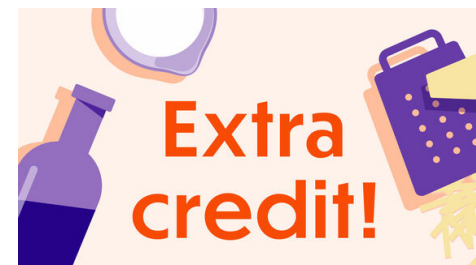
4. Cook burgers

Add **burgers** to same skillet and cook until well browned on one side, about 3 minutes. Flip burgers, then top with **cheese**. Cover and 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.