

# DINNERLY



## Garlicky Cheeseburger with Sweet Potatoes & Special Sauce



20-30min



2 Servings

It's hard to beat a classic cheeseburger, draped with a velvety blanket of melted cheddar. We seasoned the patty just right, and top it with our own special sauce. We've got you covered!

### WHAT WE SEND

- 1 sweet potato
- garlic
- 2 cheddar pieces <sup>7</sup>
- 10 oz pkg grass-fed ground beef
- 1 oz mayonnaise <sup>3,6</sup>
- 2 potato buns <sup>1</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- ¼ cup ketchup

### TOOLS

- rimmed baking sheet
- medium skillet

### ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 830kcal, Fat 48g, Carbs 63g, Proteins 39g



#### 1. Roast sweet potatoes

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in the oven to preheat. Scrub **sweet potato**; cut into ¼-inch thick wedges. In a medium bowl, toss sweet potatoes with **1 tablespoon oil** and season with **salt** and **pepper**. Carefully transfer sweet potato wedges to preheated baking sheet. Roast on upper oven rack until tender and browned, about 16 minutes.



#### 2. Prep ingredients

While **sweet potatoes** roast, finely chop **1 teaspoon garlic**. Thinly slice or coarsely chop **all of the cheddar**. In a medium bowl, combine **beef** and **chopped garlic**. Shape beef into 2 (4-inch) patties, each about ½ inch thick. Season burgers all over with **salt** and **pepper**.



#### 3. Make special sauce

In a small bowl, combine **mayonnaise** and **¼ cup ketchup**. Season to taste with **salt** and **pepper**.



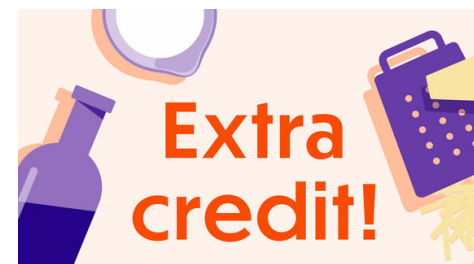
#### 4. Cook burgers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **buns**, cut side down, and cook until lightly toasted, 1–2 minutes. Transfer to plates. Add **burgers** to same skillet. Cook until browned on one side, about 3 minutes. Flip burgers, top each with **cheddar**, and cover. Cook until cheese is just melted, about 2 minutes more.



#### 5. Finish & serve

Place **burgers** on **buns** and top with **some of the special sauce**. Serve **cheeseburgers** with **sweet potatoes** and **any remaining special sauce** on the side for dipping. Enjoy!



#### 6. Spice it up!

For those love a hit of spice, just add a splash of Sriracha or chopped chipotles in adobo sauce to the mayo in step 3.