

DINNERLY



Pizza Burger with Fontina & Oven-Fries



30-40min



2 Servings

Choices are hard. And there are so many of them to make! With this dish, we took one choice off your plate. Well, actually, we put it ON your plate, by uniting pizza and burgers. Thanks to a tomato-sauce-and-mozzarella topper, you're getting all the pizza flavors, delivered in a burger. And what's a burger without crispy, salty fries! We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- garlic
- 1 can tomato sauce
- ¼ oz pkt Italian seasoning
- 10 oz pkg ground beef
- 2 potato buns ¹
- 2 oz shredded fontina ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

TOOLS

- rimmed baking sheet
- small saucepan
- medium 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 1100kcal, Fat 69g, Carbs 80g, Proteins 45g



1. Roast oven fries

Heat oven to 450°F with a rack in the lower third. Scrub **potatoes**, pat dry, cut in half lengthwise, and slice into ½-inch thick sticks (no need to peel). Toss on a rimmed baking sheet with **1½ tablespoons oil**, and a **pinch each of salt and pepper**. Roast on lower rack until golden and tender, flipping halfway through cooking time, 20–25 minutes.



2. Cook tomato sauce

Meanwhile, finely chop **1 teaspoon garlic**. Heat garlic and **1 tablespoon oil** in a small saucepan over medium-high until fragrant, about 2 minutes. Add **tomato sauce**, **⅓ cup water**, **1 teaspoon Italian seasoning**, and **½ teaspoon sugar**; simmer over medium until sauce slightly thickens, 5–7 minutes; season to taste with **salt and pepper**.

Cover to keep warm over low heat.



3. Form burgers & toast buns

Form **beef** into 2 (5-inch) patties; season all over with **salt** and **pepper**. Split **buns** and toast, cut sides down, directly on lower oven rack, about 2 minutes (watch closely, as oven vary).



4. Cook burgers

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **burgers** to skillet and cook until charred on the bottom, about 4 minutes. Flip burgers and top each with **shredded fontina**. Cover skillet and cook until cheese is melted and burgers are cooked to medium-rare, about 2 minutes (or longer for desired doneness).



5. Finish & serve

Transfer **burgers** to **toasted buns** and top each with **about 1 tablespoon tomato sauce**. Serve with **oven fries** and **any remaining tomato sauce** for dipping. Enjoy!



6. Take it up a notch!

Try caramelized onions on top! Slice a medium red onion ¼-inch thick. Heat oil in large skillet over medium-high. Add sliced onions and a pinch of salt. Cook until softened and beginning to brown, about 6 minutes. Add 2 tablespoons water and 2 teaspoons sugar; cook until liquid is evaporated and onions are deeply browned, 6–8 minutes. Keep warm until ready to serve.