

DINNERLY



Mediterranean Plant-Based Ground Cheeseburger

with Zesty Potato Wedges



30-40min



2 Servings

Za'atar—a popular Middle Eastern seasoning—is basically perfect. It brings a ton of flavor without adding any heat. Since za'atar is perfect, these crispy potato wedges, kissed with za'atar seasoning, are also perfect. Come to think of it, cheeseburgers are also perfect. What we're saying here is, this whole meal is perfect. We've got you covered!

WHAT WE SEND

- 1 russet potato
- ¼ oz za'atar spice blend ¹¹
- ¼ oz harissa spice blend
- 2 ciabatta rolls ¹
- 2 oz shredded fontina ⁷
- ½ lb pkg plant-based ground ^{1,6,15}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- ketchup

TOOLS

- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 980kcal, Fat 46g, Carbs 105g, Protein 42g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third.

Scrub **potato** and cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, **2 tablespoons of the za'atar spice**, **½ teaspoon salt**, and **several grinds of pepper**. Spread in an even layer, then roast on lower rack until golden and crisp, about 25 minutes (no need to flip).



4. Cook burgers

Add **burgers** to same skillet and cook over medium-high until well browned on one side, about 3 minutes. Flip, top each burger with **1 slice of cheese**, and cover. Cook until cheese is melted, about 2 minutes. Transfer burgers to **rolls**.



2. Prep cheese & burgers

Meanwhile, thinly slice **fontina** in half, making 2 pieces total.

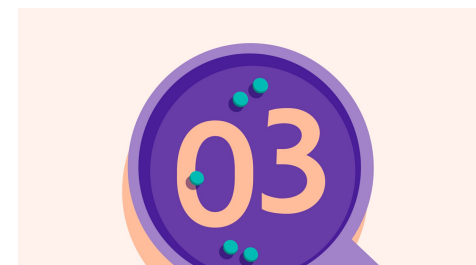
In a medium bowl, stir or knead with your hands to combine **plant-based ground**, **¾ teaspoon of the harissa spice**, **¾ teaspoon salt**, and **a few grinds pepper**. Divide plant-based ground into **2 (4-inch) patties**; transfer to a plate and set aside.



5. Season ketchup & serve

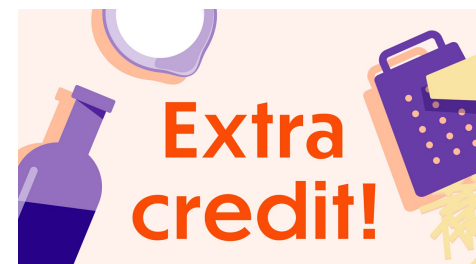
In a small bowl, stir together **¾ teaspoon of the harissa spice** and **¼ cup ketchup**.

Serve **Mediterranean cheeseburgers** with **zesty potato wedges**, alongside and **harissa ketchup** for dipping. Enjoy!



3. Toast rolls

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Split **rolls** and add, cut-sides down, to skillet; toast until lightly browned, about 1 minute (watch closely). Transfer rolls to plates.



6. Make it picky eater proof

Keep the harissa out of any burgers destined for a picky palate!