

DINNERLY



Cheesy Tex-Mex Stuffed Actual Veggies® Burger with Garlicky Oven Fries



20-30min



2 Servings

This burger isn't the only thing that's going to be stuffed at dinnertime! Fontina-stuffed Actual Veggies® black burger + garlicky oven fries + chunky salsa = full bellies, full hearts, can't lose. We've got you covered!

WHAT WE SEND

- 1 russet potato
- ½ lb pkg Actual Veggies® black burger
- 4 oz salsa
- 2 oz shredded fontina ⁷
- 2 potato buns ^{1,7,11}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 34g, Carbs 112g, Protein 22g



1. Prep oven fries

Preheat oven to 450°F with a rack in the lower third. Finely chop **1 teaspoon garlic**. Scrub **potato**, then cut in half crosswise and cut each half lengthwise into ¼-inch thick wedges. On a rimmed baking sheet, toss potatoes with **1 tablespoon oil**; season with **salt** and **pepper**.



2. Roast oven fries

Roast **potatoes** on lower oven rack until tender and browned in spots, 20–25 minutes. Remove from oven, then use a spatula or tongs to carefully toss fries with **chopped garlic** and **2 teaspoons oil**. Return to lower oven rack and roast until garlic is fragrant, about 2 minutes more.



3. VEGGIE BURGER VARIATION

Meanwhile, finely chop **fontina**. In a medium bowl, knead to combine **Actual Veggies burgers** and **2 tablespoons of the salsa**. With lightly moistened hands, divide mixture into 2 meatballs. Press **half of the chopped cheese** into the center of each. Wrap Actual Veggies burgers around cheese to form 2 (3½-inch) patties. Season both sides of each patty with **salt** and **pepper**.



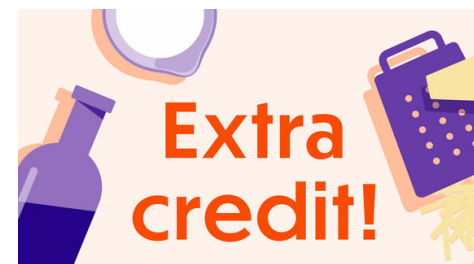
4. Toast buns

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **buns**, cut side down, and cook until lightly toasted, about 2 minutes. Transfer buns to plates.



5. Cook burgers & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Add **burgers**, cover, and cook, turning once, until lightly charred and cooked through, about 4 minutes per side (reduce heat if browning too quickly). Serve **stuffed cheeseburgers** on **toasted buns** and top with **some of the remaining salsa**. Serve **oven fries** alongside. Enjoy!



6. Make it ahead!

Season and shape your burger patties ahead of time to speed through dinner service! Cover and hold them in the refrigerator overnight. Take them out to come to room temperature before beginning step 1.