



DINNERLY



BBQ Cheeseburger with Sautéed Onion & Crushed Potatoes

 30-40min  2 Servings

Tough day? Take it out on the potatoes! Parboiling the hearty russets means that they are cooked just enough to finish in the oven. But, before they head for crispy city, you have to give them a good smash, so they flatten a bit. The BBQ cheeseburger, is loaded with sautéed onions, cheddar cheese, and a sweet and smoky BBQ sauce. Your stress will melt away—along with the cheddar. We've got you ...

WHAT WE SEND

- yellow onion
- russet potatoes
- grass-fed ground beef
- barbecue sauce

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- colander
- medium saucepan
- medium skillet
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810.0kcal, Fat 48.0g, Proteins 37.0g, Carbs 61.0g



1. Boil potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut into 1-inch pieces. Transfer to a medium saucepan along with **2 teaspoons salt** and enough **water** to cover by ½ inch. Cover to bring to a boil over high heat. Uncover, and cook until potatoes are easily pierced with a fork, about 5 minutes. Drain well.



4. Shape burgers

Meanwhile, shape **beef** into two (4-inch) patties, each about ½-inch thick. Season all over with ½ **teaspoon salt** and a **few grinds pepper**. Slice each piece of **cheddar cheese** crosswise to make 4 pieces total.



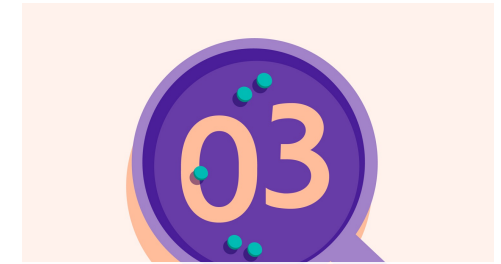
2. Sauté onions

Halve, peel, and thinly slice **all of the onion**. Heat **1 tablespoon oil**. In a medium skillet over medium-high. Add onions and cook, stirring occasionally, until lightly browned and tender, about 5 minutes. Add **1 teaspoon sugar** and a **pinch each salt and pepper**. Cook, stirring occasionally, until golden brown, about 4 minutes. Transfer to a bowl.



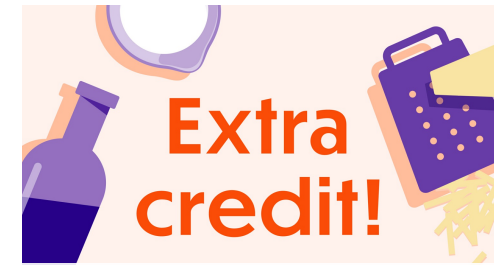
5. Cook burgers & serve

Heat **2 teaspoons oil** in reserved skillet over medium-high. Add **burgers** to skillet and cook until brown on one side, 3–4 minutes. Flip **burgers**, top with **barbecue sauce**, **sautéed onions**, and **cheddar**. Cover and cook until **cheese** is just melted, about 2 minutes. Serve **burgers** on **buns** with **potatoes** alongside. Enjoy!



3. Crush potatoes

Wipe out skillet and reserve for step 5. Transfer **potatoes** to a rimmed baking sheet. Toss with **1 tablespoon oil** and ¼ **teaspoon each salt and pepper**. Lightly crush potatoes with a spoon. Roast in the lower third of oven until golden and crisp in places, 12–15 minutes.



6. Take it to the next level

For a creamier sauce with enough leftover for dipping, whisk 1-2 tablespoons mayonnaise into the barbecue sauce. Spoon half on the burgers and serve the rest on the side!