

DINNERLY



Burger with Parmesan Crisp

Seared Tomato & Garlic Aioli



20-30min



2 Servings

There's cheeseburgers, and then there are CHEESEburgers. This right here is the latter. Because we didn't just melt some cheese on top, that would be too obvious. Instead, we made a Parmesan frico (which is fancy for a crunchy Parmesan crisp) and layered it on top of that juicy grass-fed patty. Jammy, seared tomatoes step right in for a hint of sweet tomato flavor. We've got you covered!

WHAT WE SEND

- grass-fed ground beef
- tomato
- garlic
- russet potatoes

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

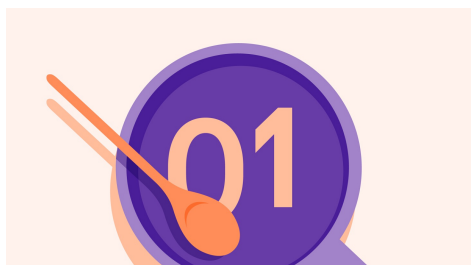
- large nonstick skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 950.0kcal, Fat 61.0g, Proteins 38.0g, Carbs 67.0g



1. Make fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, halve lengthwise, and cut into ½-inch wedges. On a baking sheet, toss potato wedges with **2 tablespoons oil**, **1 teaspoon salt**, and **several grinds pepper**. Spread in an even layer and roast on lower rack without stirring, until golden and crisp, about 25 minutes.



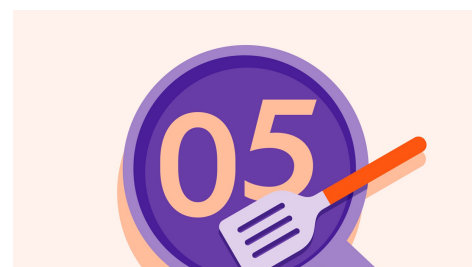
4. Make burgers

Form **beef** into two thin (4-inch) patties. Season generously with **salt** and **pepper** on both sides. Add **2 teaspoons oil** to same skillet and heat over high until very hot. Add **burgers** and cook until well browned on one side, about 3 minutes. Flip and cook, 2–3 minutes more, or until just medium-rare (or longer for desired doneness). Transfer burgers to a plate.



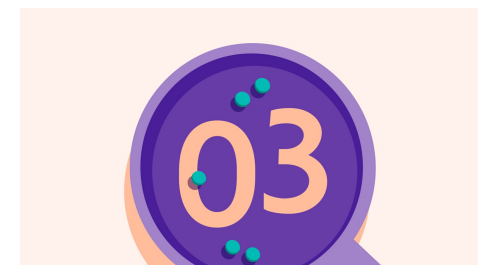
2. Make Parmesan crisp

Finely grate **Parmesan**. Off the heat, form Parmesan into two 4-inch circles in a large nonstick skillet. Cook over medium heat until melted and lightly golden, about 4 minutes. Carefully flip and cook for 30 seconds. Transfer to a plate to cool. Parmesan will crisp as it cools. Wipe and reserve skillet.



5. Sear tomato & serve

Add **tomatoes** to same skillet, sprinkle with **salt** and **pepper**, and cook until soft and charred around the edges, 1–2 minutes per side. Place tomatoes on bottom **buns**, then top with **burgers**, **some of the garlic aioli**, and the **Parmesan crisp**. Serve with **fries** and **any remaining aioli** alongside. Enjoy!



3. Prep ingredients

Cut **tomato** into ½-inch rounds. Peel and roughly chop ½ **teaspoon garlic**. In a small bowl, stir together **mayo** and **garlic**. Season to taste with **salt** and **pepper**. Add **1 teaspoon oil** to reserved skillet. Add **buns**, cut side-down, and toast on medium-high until lightly browned, about 1 minute (watch closely).



6. Make it ahead

Shape the burger patties in step 4 and hold them in an airtight container in the fridge until just before you're ready to cook dinner.