

DINNERLY



Burger with Parmesan Crisp

Seared Tomato & Garlic Aioli



20-30min



4 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
- russet potatoes
- tomatoes
- garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- 2 rimmed baking sheets
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 910.0kcal, Fat 56.0g, Proteins 38.0g, Carbs 67.0g



1. Make fries

Preheat oven to 450°F with racks in upper and lower thirds. Scrub **potatoes**, halve lengthwise, then cut into ½-inch wedges. Divide between two baking sheets; toss with ¼ cup oil, 2 teaspoons salt, and several grinds of pepper. Roast in oven until golden and crisp, without stirring, swapping pans halfway through, about 30 minutes.



2. Make Parmesan crisp

Finely grate **Parmesan**. Off heat, form **half of the Parmesan** into two 4-inch circles in a large nonstick skillet. Cook over medium until melted and lightly golden, about 4 minutes. Carefully flip; cook for 30 seconds. Transfer to a plate; Parmesan will crisp as it cools. Repeat with remaining Parmesan, making 2 more circles. Wipe and reserve skillet.



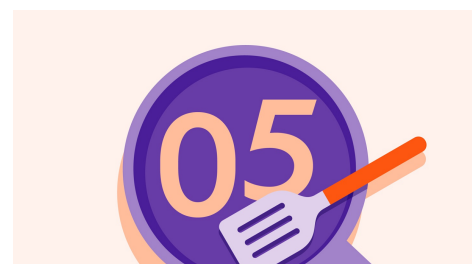
3. Prep ingredients

Cut **tomatoes** into ½-inch rounds. Peel and roughly chop **1 teaspoon garlic**. In a small bowl, stir together **mayo** and garlic. Season to taste with **salt** and **pepper**. Add **2 teaspoons oil** to reserved skillet. Add **buns**, cut side-down, and toast on medium-high until lightly browned, about 1 minute (watch closely).



4. Make burgers

Form **beef** into four thin (4-inch) patties. Season generously with **salt** and **pepper** on both sides. Add **1 tablespoon oil** to 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.



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!



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.