

# DINNERLY



## Fontina Patty Melts with Roasted Sweet Potatoes

 20-30min  4 Servings

When the test kitchen came up with this one, it wasn't just the fontina that melted, it was also our hearts. It was love at first bite! A grass-fed beef patty is topped with sweet, caramelized onions and gooey melted fontina and then it's all layered between two slices of bread to make for a classic patty melt (and a pretty outrageous bite!). Crisped sweet potato oven chips bring it all home. W...

## WHAT WE SEND

- sweet potatoes
- grass-fed ground beef
- yellow onion

## WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

## TOOLS

- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 806.0kcal, Fat 43.5g, Proteins 32.0g, Carbs 66.0g



### 1. Roast sweet potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **sweet potatoes** (no need to peel), halve lengthwise if large, then slice crosswise ¼-inch thick. Divide between 2 rimmed baking sheets and toss potatoes on each pan with **2 tablespoons oil**; season with **salt** and **pepper**. Roast until browned, 15-20 minutes, switching racks halfway through.



### 2. Caramelize onions

Meanwhile, halve, peel, and thinly slice **onion**. Heat **1 tablespoon oil** in a large heavy skillet (preferably cast-iron) over medium-high. Add **onions** and **¼ teaspoon salt**, cover, and cook, stirring occasionally, until softened and golden, 5-6 minutes. Uncover, add **¼ cup water**, and continue to cook until deep golden brown, 4-5 minutes. Transfer to a bowl.



### 3. Make burgers

Form **burgers** into four (¼-inch thick) square patties. They should be roughly the size of the **bread**. Heat same skillet over high heat until very hot. Add **patties**, season with **salt** and **pepper**, and cook until well browned, 1-2 minutes. Flip, season again, and cook 1-2 minutes. Transfer patties to a plate. Rinse and dry skillet if necessary.



### 4. Assemble patty melts

Once **sweet potatoes** are cooked, reduce oven temperature to 250°F. Thinly slice **fontina**. Arrange **bread slices** on a cutting board. Divide **cheese** evenly between all 8 slices. Top 4 of the slices with **burger patties**, then **caramelized onions**. Close sandwiches with **remaining 4 bread slices**. Gently press down on each sandwich to help ingredients stay together.



### 5. Cook patties & serve

Heat **2 tablespoons oil** in same skillet over medium. Add **sandwiches** (in batches if necessary) and cook until **cheese** is melted and **bread** is golden brown, about 2 minutes per side (adding more oil as necessary). Place **cooked sandwiches** in oven to keep warm while cooking other batch. Transfer to a cutting board, halve, then serve alongside **sweet potatoes**. Enjoy!



### 6. Make it ahead!

Get some of the work done before the dinner rush! Form the patties in step 3, and caramelize the onions in step 2 and hold them separately in airtight containers in the fridge until ready to cook. Just make sure to rewarm the onions before using them in step 4.