

DINNERLY



Garlicky Cheeseburger with Sweet Potatoes & Special Sauce

 20-30min  2 Servings

It's hard to beat a classic cheeseburger, draped with a velvety blanket of melted sharp cheddar. We seasoned the patty just right, and top it with our own special sauce. You cannot tell anyone what our secret sauce recipe is. You are sworn to secrecy. We've got you covered!

WHAT WE SEND

- grass-fed ground beef
- garlic
- sweet potato

WHAT YOU NEED

- ketchup
- kosher salt & ground pepper

TOOLS

- 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 790.0kcal, Fat 48.0g, Proteins 36.0g, Carbs 56.0g



1. Roast sweet potatoes

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in the oven to preheat. Scrub **sweet potato**, then cut into ¼-inch wedges. In a medium bowl, toss sweet potatoes with **1 tablespoon oil** and **¼ teaspoon each salt and pepper**. Transfer sweet potato wedges to preheated baking sheet. Roast until tender and browned, about 16 minutes.



2. Prep ingredients

While **sweet potatoes** roast, peel and finely chop **1 teaspoon garlic**. Cut each piece of **cheese** in half crosswise to make four thin rectangles total. In a medium bowl, combine **beef** and **garlic**. Shape beef into 2 (4-inch) patties, each about ½ inch thick. Season burgers all over with **½ teaspoon salt** and **a few grinds pepper**.



3. Make special sauce

In a small bowl, combine **all of the chipotle mayonnaise** and **¼ cup ketchup**. Season to taste with **salt** and **pepper**.



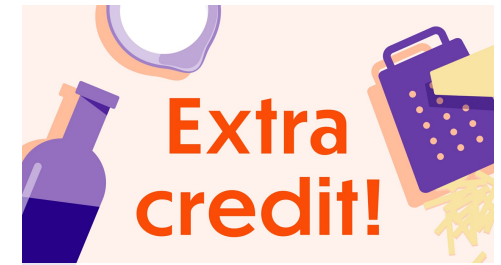
4. Cook burgers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **buns**, cut side-down, and cook until lightly toasted, 1–2 minutes. Transfer to plates. Add **burgers** to same skillet. Cook until browned on one side, about 3 minutes. Flip burgers, top each with two pieces of **cheddar**, and cover. Cook until cheese is just melted, about 2 minutes more.



5. Finish & serve

Transfer **burgers** to **buns** and top with **some of the special sauce**. Serve **cheeseburgers** with **sweet potatoes** and **any remaining special sauce**. Enjoy!



6. Get rid of the spice!

For those that aren't into spice, just mix regular mayo from your own supply with the ketchup in step 3.