

# DINNERLY



## Grass-Fed Stuffed Cheeseburger with Charred Scallions & Baked Chips

 20-30min  2 Servings

What's better than a cheeseburger, you ask? A burger with a cheesy center! This grass-fed beef burger has a sharp cheddar center and is topped with charred scallions. Take a bite, cue the ooh's and ahh's. And homemade potato chips? In the oven?? Waboom. We've got you covered!

#### WHAT WE SEND

- grass-fed ground beef
- russet potatoes
- 1 bunch scallions

#### WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

#### TOOLS

- 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 768.0kcal, Fat 40.5g, Proteins 38.0g, Carbs 67.0g



#### 1. Bake chips

Preheat oven to 450°F. Scrub **potato**, pat dry, and cut into ¼-inch thick rounds (no need to peel). On a rimmed baking sheet, toss potato slices with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds of pepper**. Spread out into a single layer and roast, without flipping, until slightly crispy and golden brown, 20–25 minutes.



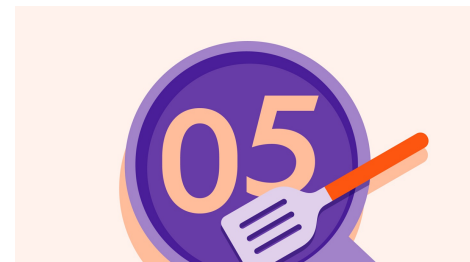
#### 4. Cook scallions

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **scallions**, **a pinch of salt**, and **a few grinds pepper**. Cook until scallions are slightly charred and tender, 3–5 minutes. Transfer scallions to a small bowl.



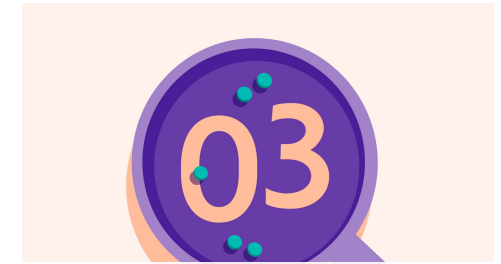
#### 2. Prepare ingredients

Trim ends from **scallions**, then thinly slice. Cut **cheese** in half crosswise.



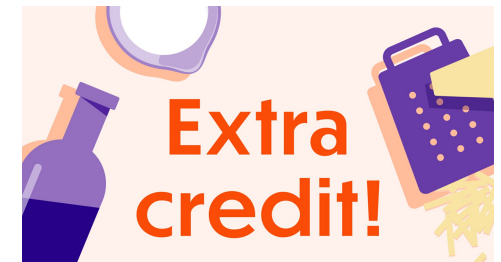
#### 5. Cook burgers

To the same skillet, add **patties** and cook until browned, 3–4 minutes. Flip and continue to cook, 3–4 minutes. Transfer **burgers** to a plate. Split **buns** in half. Place **buns** cut side-down in the skillet and cook until lightly toasted, about 1 minute. Place **burgers** on **buns** and top with **scallions**; serve with **baked potato chips** alongside. Enjoy!



#### 3. Make burger patties

Divide **beef** into 2 equal portions and flatten into thin patties. Using your thumb, make an indentation in the middle of each **patty** and fill each with **1 piece of cheese**. Press the meat over the cheese to make 4-inch patties. Season generously all over with **salt** and **pepper**.



#### 6. Raid the condiment rack!

Got condiments? Add them here! Ketchup, mustard, mayo, or even your favorite BBQ sauce would make delicious dippers for the chips or topping for the burger.