



DINNERLY



Grass-Fed Stuffed Cheeseburger with Charred Scallions & Baked Chips

 20-30min  4 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

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

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 873.0kcal, Fat 48.0g, Proteins 48.0g, Carbs 66.0g



1. Bake chips

Preheat oven to 450°F. Scrub **potatoes**, pat dry, and cut into ¼-inch thick rounds (no need to peel). In a large bowl, toss potatoes with ¼ **cup oil**, **1 teaspoon salt**, and **a few grinds pepper**. Divide between 2 baking sheets in a single layer. Roast, without flipping, until slightly crispy and golden, 20–25 minutes. Rotate pans, swapping racks, halfway through.



2. Prepare ingredients

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



3. Make burger patties

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



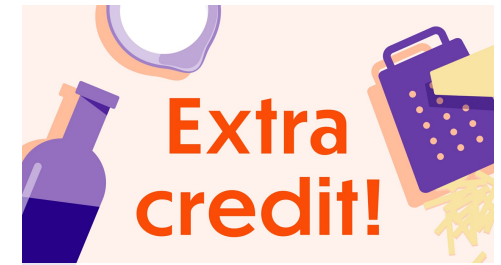
4. Cook scallions

Heat **2 tablespoons 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.



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 skillet (in batches if necessary); cook until lightly toasted, about 1 minute. Place **burgers** on **buns** and top with **scallions**; serve with **baked potato chips** alongside. Enjoy!



6. Raid the condiment rack!

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