

# DINNERLY



## Harissa-Spiced Cheeseburger with Za'atar Crusted Potato Wedges



30-40min



2 Servings

Za'atar—a popular Middle Eastern seasoning—is basically perfect. It brings a ton of flavor without adding any heat. Since za'atar is perfect, these crispy potato wedges, kissed with za'atar seasoning, are also perfect. Come to think of it, cheeseburgers are also perfect. What we're saying here is, this dish is perfect. We've got you covered!

#### WHAT WE SEND

- russet potatoes
- grass-fed ground beef
- harissa

#### WHAT YOU NEED

- ketchup
- kosher salt & 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 1010.0kcal, Fat 43.0g, Proteins 47.0g, Carbs 98.0g



#### 1. Roast potatoes

Preheat oven to 450°F with a rack in the bottom position. Scrub **potato** and cut lengthwise into ½-inch wedges. On a baking sheet, toss potato wedges with **2 tablespoons oil**, **2 tablespoons of the za'atar**, **½ teaspoon salt**, and **several grinds of pepper**. Spread in an even layer; roast on bottom oven rack without stirring, until golden and crisp, about 25 minutes.



#### 2. Prep cheese & burgers

Cut each piece of **fontina** in half, making four thin slices total. In a medium bowl, combine **beef** with **¼ teaspoon of the harissa spice blend**, **1 teaspoon salt**, and **a few grinds pepper**. Divide beef into two (4-inch) patties.



#### 3. Toast buns

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **buns**, cut-side down, and toast until lightly browned, about 1 minute (watch closely). Transfer buns to plates.



#### 4. Cook burgers

Add **burgers** to skillet and cook over medium-high until well browned on one side, about 3 minutes. Flip, top each burger with **2 slices of cheese**, and cover. Cook until cheese is melted and burgers are just medium-rare, about 2 minutes more (or longer for desired doneness). Transfer burgers to **buns**.



#### 5. Make ketchup & serve

Stir **¼ teaspoon harissa spice blend** into **¼ cup ketchup**. Serve **burgers** on **buns** with **za'atar potatoes** and **harissa ketchup** on the side for dipping. Enjoy!



#### 6. Make it picky eater proof

Keep the harissa out of any burgers destined for a picky palate!