



DINNERLY



Harissa-Spiced Cheeseburger with Za'atar Crusted Potato Wedges

 30-40min  4 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 spice blend

WHAT YOU NEED

- ketchup
- kosher salt & 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 840.0kcal, Fat 29.0g, Proteins 37.0g, Carbs 107.0g



1. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes**; cut into ½-inch wedges lengthwise. On a baking sheet, toss potatoes with ¼ cup oil, **4 tablespoons za'atar**, **1 teaspoon salt**, and **several grinds of pepper**. Divide between 2 baking sheets, spreading evenly. Roast in oven until crisp, switching pans halfway through, about 30 minutes.



2. Prep cheese & burgers

Cut **stracchino**, crosswise, into 8 slices. In a medium bowl, combine **beef** with **1½ teaspoons of the harissa spice blend**, **1½ teaspoons salt**, and **a few grinds pepper**. Divide beef into four (4-inch) patties.



3. Toast buns

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



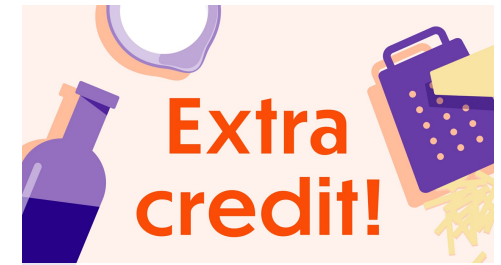
4. Cook burgers

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 **2 teaspoons harissa spice blend** into ½ 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!