



DINNERLY



Jalapeño Smash Cheeseburgers with Oven Fries

 20-30min  2 Servings

Jalapeño poppers—aka fried jalapeños stuffed with molten cheese—are usually reserved for sports bars and tailgates. But we were like, life is short, why wait? Maybe we can just top a smash burger with a creamy cheese sauce peppered with chopped jalapeños and get the same jalapeño popper vibes. We did it, and to absolutely no one's surprise...it's poppin'. We've got you covered!

WHAT WE SEND

- grass-fed ground beef
- garlic
- russet potatoes

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- small saucepan

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 820.0kcal, Fat 46.0g, Proteins 37.0g, Carbs 68.0g



1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potato** and cut in half lengthwise, then into ½-inch wedges (no need to peel). On a rimmed baking sheet, toss potatoes with **2 tablespoons oil** and season generously with **salt** and **pepper**. Spread to an even layer and roast in lower third of oven without stirring, until golden and crisp, 20-25 minutes.



2. Prep ingredients

Roughly chop **2 tablespoons jalapeño** (save rest for step 5). Finely chop **cheddar**. Peel and roughly chop **1 large garlic clove**. Divide **beef** into 2 equal portions (do not form patties).



3. Make sauce

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **2 teaspoons flour** and **chopped garlic**, and cook, about 30 seconds. Add **¾ cup water**, **¼ teaspoon salt**, and **cream cheese**; whisk to combine. Simmer until slightly thickened to about ½ cup, 3-5 minutes. Off heat stir in **cheddar** and **1 tablespoon chopped jalapeños** (or more depending on heat preference).



4. Make burgers

Heat a large, heavy skillet over high until very hot, about 2 minutes. Lightly brush with **oil**. Place **beef** in skillet and smash each mound flat with a spatula, forming 5-inch patties. Season with **salt** and cook, undisturbed, until outer edges are brown, 2-3 minutes. Flip burgers, season with **salt**, and cook until medium-rare, about 2 minutes.



5. Toast buns & serve

Transfer **burgers** to a plate. Add **buns**, cut side-down, to same skillet, and toast until lightly browned, 1-2 minutes. Serve **burgers** on **buns** with some of the **cheese sauce** spooned over top and any **extra jalapeño slices**, if desired. Serve with **oven fries** alongside and **remaining sauce** for dipping. Enjoy!



6. Take it to the next level

We've heard tell of legendary poppers that are wrapped in, umm, bacon. Makes us blush just talking about it. If you're into it, too – you could dice up any random strips you have in the fridge and crisp them in a skillet to serve on top of these burgers.