

DINNERLY



Pimento Cheeseburger with Garlic Oven Fries

 20-30min  2 Servings

It's a universally acknowledged fact that whatever pimento cheese touches becomes instantaneously more delicious and desirable. In this case, the creamy pimento cheese is draped on top of an already pretty crave-able grass-fed burger, so it basically sends the whole dish into another heavenly stratosphere. And garlicky oven fries just powers that launch even more. We've got you covered!

WHAT WE SEND

- grass-fed ground beef
- roasted red pepper
- russet potatoes
- garlic

WHAT YOU NEED

- 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 770.0kcal, Fat 41.0g, Proteins 36.0g, Carbs 65.0g



1. Prep ingredients

Preheat oven to 450°F with oven rack in the lowest position. Peel and finely chop $\frac{1}{2}$ **teaspoon garlic**. In a small bowl, combine garlic, **1 teaspoon oil**, and **a pinch each salt and pepper**. Scrub **potatoes** (no need to peel); cut lengthwise into $\frac{1}{4}$ -inch wedges. On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil**, $\frac{1}{2}$ **teaspoon salt**, and **a few grinds pepper**.



2. Bake oven fries

Roast **potatoes** on bottom oven rack until tender and browned in spots, about 22 minutes. Add **garlic oil** to rimmed baking sheet with baked oven fries, then toss to combine (use tongs or a spatula). Return to oven and bake, about 2 minutes more.



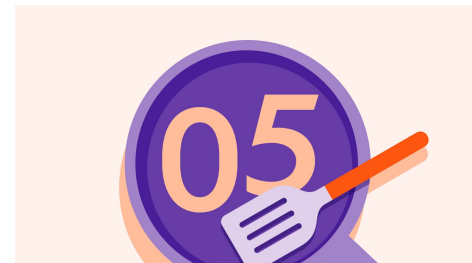
3. Assemble pimento cheese

While potatoes bake, finely chop **cheese**. Finely chop **half of the roasted red peppers** (save rest for own use). In a small bowl, combine chopped cheese, roasted red peppers, and **mayonnaise**. Season to taste with **salt** and **pepper**.



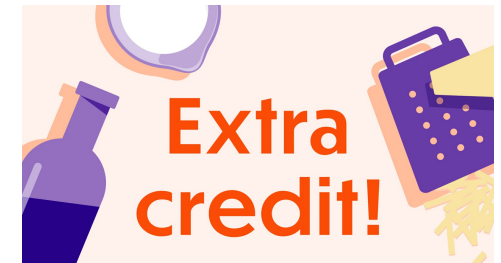
4. Form burgers & toast buns

Divide **ground beef** into 2 equal portions, do not shape into patties. Heat **1 tablespoon oil** in a medium, heavy skillet over medium-high. Add **buns** to skillet, cut side-down, and cook until lightly toasted, 1–2 minutes. Transfer to plates.



5. Cook burgers & serve

Place **beef** in skillet and smash each mound flat with a spatula, forming 5-inch patties. Season well with **salt** and cook, undisturbed, until outer edges are brown, 2–3 minutes. Flip, and top with **pimento cheese**. Cover and cook until cheese is barely melted, about 2 minutes. Transfer **burgers** to **toasted buns** and serve with **oven fries**. Enjoy!



6. Spice it up!

Add a few dashes of your favorite hot sauce to the pimento cheese before putting it on your burger.