

# DINNERLY



## Pimento Cheeseburger with Garlic Oven Fries

 20-30min  4 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

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

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

#### TOOLS

- 2 rimmed baking sheets

#### 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 racks in the bottom and center positions. Peel and finely chop **1 teaspoon garlic**. In a small bowl, combine **garlic, 2 teaspoons oil**, and **a pinch each salt and pepper**. Scrub **potatoes** (no need to peel); cut lengthwise into ¼-inch wedges. In large bowl, toss potatoes with **2 tablespoons oil, 1 teaspoon salt**, and **a few grinds pepper**.



#### 2. Bake oven fries

Divide **potatoes** between 2 rimmed baking sheets. Roast until tender and browned in spots, about 22 minutes, rotating sheets from bottom to center halfway through. Divide **garlic oil** between rimmed baking sheets, and toss to combine (use tongs or a spatula), and bake, about 2 minutes.



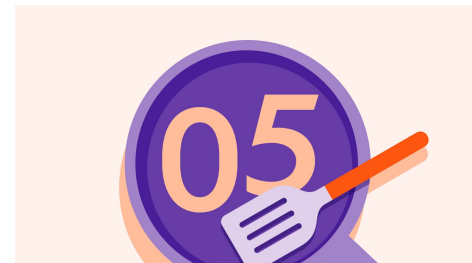
#### 3. Assemble pimento cheese

Finely chop **all of the cheese and roasted red peppers**. In a small bowl, combine cheese, roasted red peppers, and **mayonnaise**. Season to taste with **salt and pepper**.



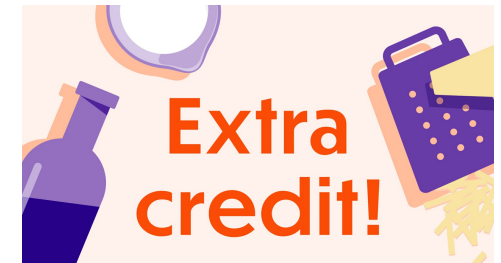
#### 4. Form burgers & toast buns

Divide **ground beef** into 4 equal portions, do not shape into patties. Heat **2 tablespoons oil** in a large, heavy skillet over medium-high. Add **buns** to skillet, cut side-down, and cook until lightly toasted, 2–3 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 pepper**. 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.