



DINNERLY



BBQ Cheeseburger with Sautéed Onion & Crushed Potatoes

 30-40min  4 Servings

Tough day? Take it out on the potatoes! Parboiling the hearty russets means that they are cooked just enough to finish in the oven. But, before they head for crispy city, you have to give them a good smash, so they flatten a bit. The BBQ cheeseburger, is loaded with sautéed onions, cheddar cheese, and a sweet and smoky BBQ sauce. Your stress will melt away—along with the cheddar. We've got you ...

WHAT WE SEND

- yellow onion
- russet potatoes
- barbecue sauce
- grass-fed ground beef

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- colander
- large saucepan
- large skillet
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 41g, Carbs 56g, Proteins 36g



1. Boil potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut into 1-inch pieces. Transfer to a large saucepan along with **1 tablespoon salt** and enough **water** to cover by ½-inch. Cover to bring to a boil over high heat. Uncover, and cook until potatoes are easily pierced with a fork, about 5 minutes. Drain well.



2. Sauté onions

Halve **onion**, then peel and thinly slice. Heat **2 tablespoons oil** in a large skillet over medium-high. Add onions and cook, stirring occasionally, until lightly brown and tender, about 5 minutes. Add **1½ teaspoons sugar** and **a pinch each salt and pepper**. Cook until golden brown, 4–6 minutes. Transfer to a bowl.



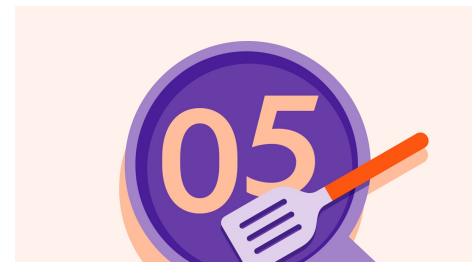
3. Crush potatoes

Wipe out skillet and reserve for step 5. Transfer **potatoes** to a rimmed baking sheet. Toss with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Lightly crush potatoes with a spoon. Roast in the lower third of oven until golden and crisp in places, 12–15 minutes.



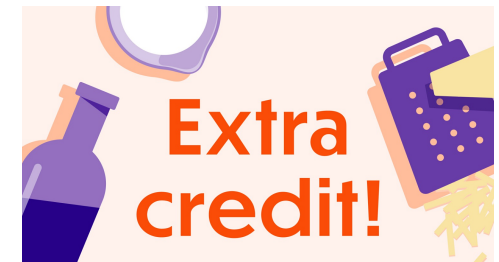
4. Shape burgers

Meanwhile, shape **beef** into four (4-inch) patties about ½-inch thick. Season all over with **1 teaspoon salt** and **a few grinds pepper**. Thinly slice **cheddar cheese** crosswise to make 8 pieces total.



5. Finish & serve

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **burgers** to skillet and cook until brown on one side, 3–4 minutes. Flip **burgers**, top with **barbecue sauce**, **sautéed onions**, and **cheddar**. Cover and cook until cheese is just melted, 2 minutes. Serve **burgers** on **buns** with **potatoes** alongside. Enjoy!



6. Take it to the next level

For a creamier sauce with enough leftover for dipping, whisk 2-3 tablespoons mayonnaise into the barbecue sauce. Spoon half on the burgers and serve the rest on the side!