



# DINNERLY



## Philly Cheesesteak Burger with Oven Fries

 30-40min  2 Servings

The good news is that we figured out a way to satisfy all of our Philly cheesesteak cravings (which happen surprisingly often) without having to get in a plane, train, or automobile. This grass-fed burger, loaded with melty fontina cheese and roasted red peppers brings all of the flavors of a beloved cheesesteak straight to the comfort of your own kitchen. And with the side of crispy oven fries...

#### WHAT WE SEND

- grass-fed ground beef
- russet potato
- roasted red pepper
- scallion

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

#### TOOLS

- medium skillet
- rimmed baking sheet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 820kcal, Fat 42g, Carbs 69g, Proteins 45g



#### 1. Bake oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut lengthwise into ½-inch sticks. Transfer potatoes to a rimmed baking sheet, toss with **1 tablespoon oil**, and season with **salt** and **pepper**. Bake on the lower oven rack until crispy and golden brown, flipping halfway through, 20–25 minutes.



#### 2. Cook scallions

Meanwhile, trim ends from **scallions** and thinly slice ½ cup (save rest for own use). Heat **2 teaspoons oil** in a medium skillet over medium-high. Add scallions to skillet and cook, stirring, until browned and crisp tender, about 3 minutes. Transfer scallions to a large bowl and place in fridge to cool. Wipe out skillet and reserve for step 5.



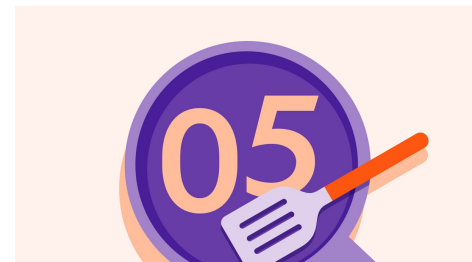
#### 3. Prep ingredients

Pat **roasted peppers** dry and finely chop. Cut each piece of **fontina** in half horizontally. Toast **buns** directly on the oven rack, about 2 minutes (watch closely as ovens vary).



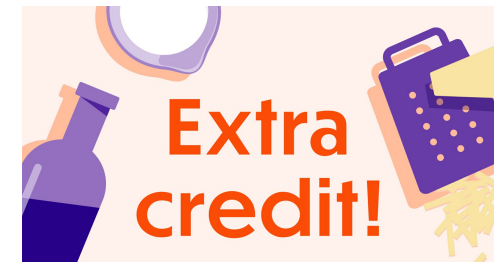
#### 4. Season & form burgers

Add **peppers** and **ground beef** to the bowl with cooled **scallions** and season with ½ **teaspoon salt** and **a few grinds pepper**. Mix well to combine. Form into two (4-inch) patties.



#### 5. Finish & serve

Heat **2 teaspoons oil** in reserved skillet over medium-high. Add **burgers** and cook on one side until charred, about 4 minutes. Flip **burgers** and top each with **2 slices of cheese**. Cover skillet and cook until **cheese** is melted, about 2 minutes. Transfer **burgers** to **toasted buns** and serve with **oven fries** alongside. Enjoy!



#### 6. Take it to the next level

Anyone who loves a cheesesteak knows there are hot debates about the best way to eat 'em. So personalize this burger with your own cheesesteak faves: add sautéed onions and/or mushrooms, spicy peppers, lettuce, tomato, or even a spray of cheese whiz - we won't judge.