



DINNERLY



Philly Cheesesteak Burger with Oven Fries

 30-40min  4 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

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

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- 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 740kcal, Fat 42g, Carbs 48g, Proteins 44g



1. Bake oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut lengthwise into ½-inch sticks. Transfer potatoes to a rimmed baking sheet and toss with **2 tablespoons oil**; season with **salt** and **pepper**. Bake on the lower oven rack until crispy and golden brown, flipping halfway through, 25-30 minutes.



2. Cook scallions

Meanwhile, trim ends from **scallions** and thinly slice. Heat **1 tablespoon oil** in a large skillet over medium-high. Add scallions to skillet and cook, stirring, until browned and crisp tender, about 4 minutes. Transfer scallions to a large bowl and place in fridge to cool. Wipe out skillet and reserve for step 5.



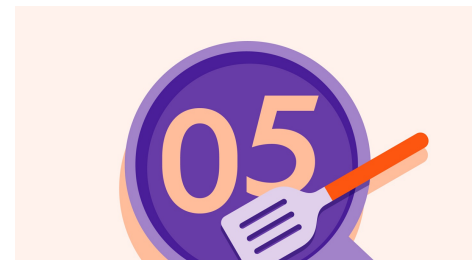
3. Prep ingredients

Pat **roasted peppers** dry and finely chop. Thinly slice **stracchino**. Toast **buns** directly on the oven rack, about 2 minutes (watch closely as ovens vary).



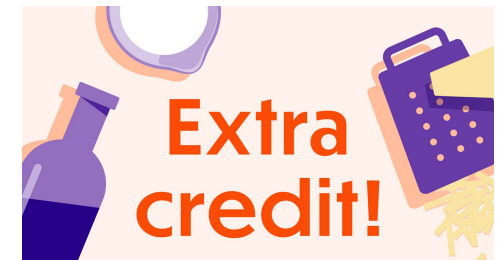
4. Season & form burgers

Add **peppers** and **ground beef** to the bowl with cooled **scallions** and season with **1 teaspoon salt** and **a few grinds pepper**. Mix well to combine. Form into four (4-inch) patties.



5. Finish & serve

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **burgers** and cook on one side until charred, about 4 minutes. Flip **burgers** and divide **cheese** among them. 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.