

DINNERLY



Pizza Burger & Oven Fries with Tomato Dipping Sauce

| tk

 30-40min  2 Servings

WHAT WE SEND

- russet potato
- passata
- grass-fed ground beef
- garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- medium skillet
- rimmed baking sheet
- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 790kcal, Fat 40g, Carbs 74g, Proteins 38g



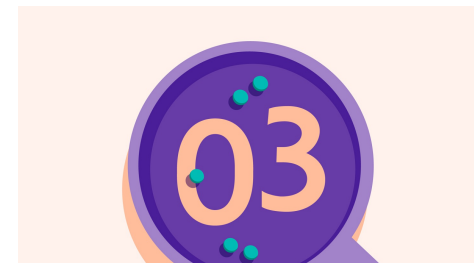
1. Roast oven fries

Heat oven to 450°F with a rack in the bottom position. Scrub **potato**, pat dry, and cut into ½-inch sticks (no need to peel). On a rimmed baking sheet, toss potatoes with **1½ tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Roast on bottom rack until golden and tender, 20–25 minutes.



2. Cook tomato sauce

Meanwhile, peel and finely chop **1 large garlic clove**. Heat garlic and **1 tablespoon oil** in a small saucepan over medium-high. Cook until fragrant, about 2 minutes. Add **tomatoes**, **⅓ cup water**, and **½ teaspoon sugar**, and simmer over medium heat until sauce is reduced to 1 cup, 5–7 minutes. Season to taste with **salt and pepper**. Cover to keep warm over low heat.



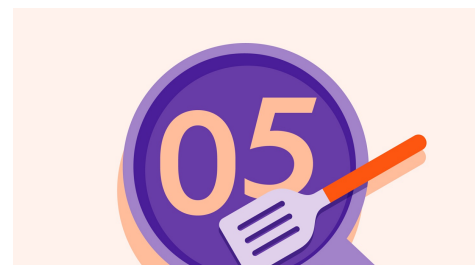
3. Form burgers & toast buns

Form **beef** into 2 (5-inch wide) patties; season all over with **salt and pepper**. Cut **fontina** in half horizontally. Split and toast **buns** directly on the oven rack, about 2 minutes (watch closely as oven vary).



4. Cook burgers

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **burgers** to skillet and cook on one side until charred, about 4 minutes. Flip burgers and top each with **1 slice of cheese**. Cover skillet and cook until cheese is melted, about 2 minutes.



5. Finish & serve

Transfer **burgers** to **toasted buns** and top each with **about 1 tablespoon of tomato sauce**. Serve with **oven fries** alongside and **remaining sauce** for dipping. Enjoy!



6. Raid the spice rack

Go crazy with pizza toppings! Crushed red pepper, garlic powder, oregano, grated Parmesan cheese! Whatever you'd add to your pizza, you can add to this burger!!