

# DINNERLY



## Pizza Burger & Oven Fries with Tomato Dipping Sauce

| tk

 30-40min  4 Servings

## WHAT WE SEND

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

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

## TOOLS

- large 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 740kcal, Fat 37g, Carbs 69g, Proteins 37g



### 1. Roast oven fries

Heat oven to 450°F with racks in the top and bottom positions. Scrub **potatoes**, pat dry, and cut into ½-inch sticks (no need to peel). On a rimmed baking sheet, toss potatoes with **3 tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Roast on bottom rack until tender, about 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 4 (5-inch wide) patties; season all over with **salt** and **pepper**. Cut each piece of **fontina** in half horizontally. Split and toast **buns** directly on top oven rack, about 2 minutes (watch closely as oven vary).



### 4. Cook burgers

Heat **1 tablespoon oil** in a large 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

Meanwhile, switch oven to broil and transfer **potatoes** to top rack. Broil until potatoes are golden and charred in spots, 3–5 minutes (watch closely as broilers vary). Transfer **burgers** to **toasted buns** and top each with **about 1 tablespoon 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!!