



DINNERLY



LOW CARB

LOW CALORIE

Fontina-Stuffed Burger with Green Beans & Garlic Cream Sauce

 20-30min  2 Servings

This burger isn't the only thing that's going to be stuffed at dinnertime! Grass-fed beef is stuffed with melty fontina cheese and then served with roasted green beans that have their own garlic cream sauce dip! Because veggies + garlic cream sauce = everyone wins. Honestly, you'll prob want to go ahead and just put some of that garlic cream sauce on top of the burger as well. We've got you cov...

WHAT WE SEND

- garlic
- grass-fed ground beef
- green beans

WHAT YOU NEED

- ketchup
- 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 620kcal, Fat 37g, Carbs 33g, Proteins 40g



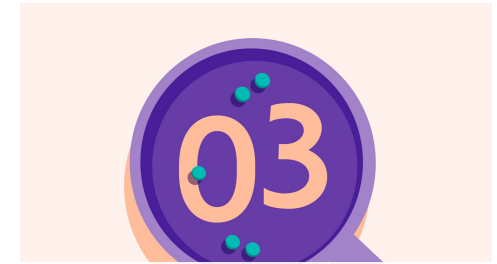
1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Cut **fontina** in half through the middle to make 2 rounds. Peel and finely chop $\frac{1}{2}$ **teaspoon garlic**. Trim or snap ends from **green beans**.



2. Make garlic cream sauce

In a small bowl, combine **garlic**, **sour cream**, **2 teaspoons each water and oil**, and **a pinch each salt and pepper**.



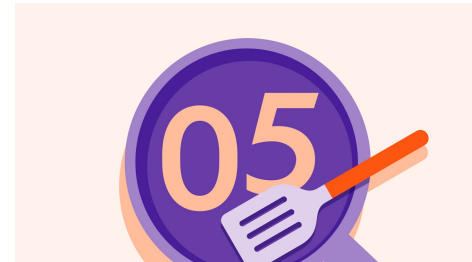
3. Stuff burgers

With lightly moistened hands, divide **beef** into 2 meatballs and press **1 piece of cheese** into the center of each. Wrap the beef around cheese to form 2 (3½-inch) patties. Season all over with $\frac{1}{2}$ **teaspoon salt** and **a few grinds pepper**.



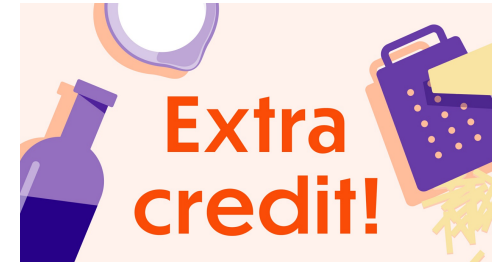
4. Broil buns & green beans

On a rimmed baking sheet, toss **green beans** with **1 teaspoon oil** and **a pinch each salt and pepper**. Broil on top oven rack until tender and browned in spots, about 5 minutes. Remove from oven and cover to keep warm. Split **buns**, then broil on top oven rack until lightly browned, about 1 minute (watch closely as broilers vary).



5. Cook burgers & serve

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **burgers** to skillet and cook until browned and medium-rare, 2–3 minutes per side. Transfer to **buns**. Top with **ketchup**, then serve with **green beans** and **garlic cream sauce**. Enjoy!



6. Make it ahead

Make the garlic cream sauce in step 2 ahead of time and hold it in an airtight container in the fridge until dinnertime. You can go ahead and shape the patties in step 3 and cover them with plastic in the fridge until you're ready to get cooking.