



# DINNERLY



LOW CARB

LOW CALORIE

## Fontina-Stuffed Burger with Green Beans & Garlic Cream Sauce

 20-30min  4 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

- 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 540kcal, Fat 31g, Carbs 33g, Proteins 34g



#### 1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Cut each piece of **fontina** in half through the middle to make 4 rounds. Peel and finely chop **1 teaspoon garlic**. Trim or snap ends from **green beans**.



#### 2. Make garlic cream sauce

In a small bowl, combine **garlic, all of the sour cream, 1 tablespoon each water and oil, and a pinch each salt and pepper**.



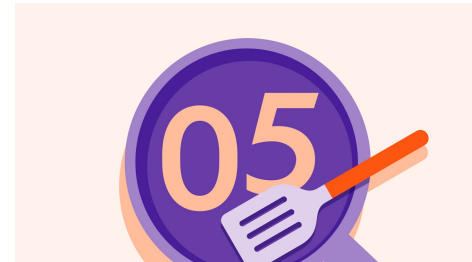
#### 3. Stuff burgers

With lightly moistened hands, divide **beef** into 4 meatballs and press **1 piece of cheese** into the center of each. Wrap the beef around cheese to form 4 (3½-inch) patties. Season all over with **1 teaspoon salt and a few grinds pepper**.



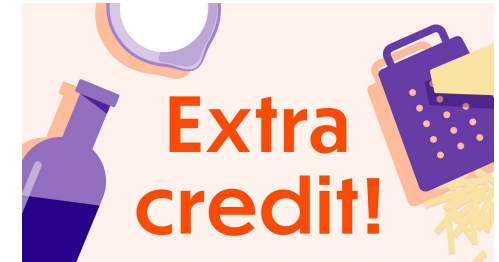
#### 4. Broil buns & green beans

On a rimmed baking sheet, toss **green beans** with **2 teaspoons oil and a pinch each salt and pepper**. Broil on top oven rack until tender and browned in spots, 5–7 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 **1 tablespoon oil** in a large 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**. 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.