



# DINNERLY



## Stuffed Fontina Burger with Tomatoes & Garlic Potato Wedges

 30-40min  2 Servings

Ever walked around all day with your shirt inside out? Yeah, us neither. But, if we did, we'd definitely try to play it off as intentional. Just like this stuffed burger, which is basically an inside-out cheeseburger. And was completely intentional. And is completely awesome. We've got you covered!

#### WHAT WE SEND

- grass-fed ground beef
- tomato
- shallot
- russet potato
- garlic

#### WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil
- sugar

#### TOOLS

- rimmed baking sheet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 760kcal, Fat 35g, Carbs 73g, Proteins 43g



#### 1. Roast garlic fries

Preheat oven to 450°F with rack in lowest position. Scrub **potato** then cut into wedges lengthwise. On a rimmed baking sheet, toss potatoes, **1 tablespoon oil**, **1 teaspoon salt**, and **few grinds pepper**. Bake until golden underneath, about 12 minutes.



#### 2. Prep ingredients

Cut the **fontina** in half lengthwise. Cut **tomato** crosswise into ¼-thick slices. Peel and thinly slice **¼ cup shallot rings**. In a small bowl, combine shallot, **2 teaspoons vinegar**, **a pinch of sugar**, **¼ teaspoon salt**, and **a few grinds pepper**. Peel and grate **½ teaspoon garlic** into a small bowl, then stir in **2 teaspoons oil**. Set aside.



#### 3. Shape burgers

Divide **beef** into 2 equal portions. Flatten into 5-inch patties. Place 1 piece of **cheese** in the center of each. Press edges of meat over the cheese to make 4-inch patties, covering cheese completely. Season all over with **¼ teaspoon salt** and **few grinds pepper**. Flip **potatoes**; brush tops with **reserved garlic oil**. Continue cooking until crisp, 7–9 minutes more.



#### 4. Toast buns & grill tomato

Heat a grill, grill pan, or skillet over high. Lightly brush the cut sides of the **buns** and both sides of **tomato slices** with **oil**. Season tomatoes with **salt and pepper**. Cook buns, cut-side down, until toasted, about 1 minute. Add tomatoes and cook until lightly charred, 1 to 2 minutes per side.



#### 5. Cook burgers & serve

Lightly brush both sides of **burgers** with **oil**. On same grill, grill pan, or skillet over medium-high, cook burgers until browned and medium-rare, 2–3 minutes per side. Put burgers on **buns**, top with **tomatoes** and **shallots**. Serve with **garlic fries** alongside. Enjoy!



#### 6. Make it ahead!

Make and shape the burger patties ahead and hold them in an airtight container in the fridge until you're ready to cook 'em up!