



DINNERLY



Stuffed Fontina Burger with Tomatoes & Garlic Potato Wedges

 30-40min  4 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

- garlic
- grass-fed ground beef
- plum tomatoes
- russet potato
- shallot

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 720kcal, Fat 32g, Carbs 70g, Proteins 43g



1. Roast garlic fries

Preheat oven to 450°F with rack in the lowest position. Scrub **potatoes** then cut into wedges. On a rimmed baking sheet, toss potatoes with **1½ tablespoons oil, 1 teaspoon salt**, and **several grinds of pepper**. Bake until golden underneath, about 12 minutes.



2. Prep ingredients

Cut the **fontina** in half lengthwise for 4 pieces total. Cut **tomato** crosswise into ¼-thick slices. Peel and thinly slice **½ cup shallot rings**. In a small bowl, add shallot, **1 tablespoon vinegar, ¼ teaspoon sugar, ½ teaspoon salt**, and **several grinds of pepper**. Peel and grate **1 teaspoon garlic** into a small bowl. Stir in **1 tablespoon oil**. Set aside.



3. Shape burgers

Divide **beef** into 4 equal portions. Flatten into 5-inch patties. Place 1 piece of **cheese** in the center of each. Press edges of meat over cheese to make 4-inch patties, covering cheese completely. Season all over with **½ teaspoon salt** and **several grinds pepper**. Flip **potatoes**; brush with **reserved garlic oil**. Continue cooking until crisp, about 10 minutes more.



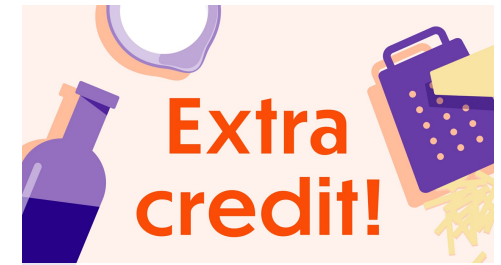
4. Toast buns & grill tomato

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



5. Cook burgers & serve

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