



DINNERLY



Roasted Red Pepper Burger with Garlic-Feta Oven Fries

 30-40min  2 Servings

We love creating new burger recipes and with this latest one, we're on a roll! (Get it?) The tangy roasted red pepper topping is BFF with the creamy, salty feta cheese on the fries. It's a fun flavor combo that will have you coming back again and again for another bite. We've got you covered!

WHAT WE SEND

- ground beef
- potato buns ¹
- feta cheese ⁷
- roasted red pepper
- russet potato
- garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar

TOOLS

- skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 830kcal, Fat 45g, Carbs 67g, Proteins 43g



1. Prep oven fries

Preheat oven to 450°F with a rack in the lower third. Place a rimmed baking sheet on the lower rack to preheat. Scrub **potato**, then cut lengthwise into ¼-inch thick fries. In a large bowl, toss potatoes with **2 tablespoons oil**, **¼ teaspoon salt**, and **a few grinds pepper**. Peel and finely chop **½ teaspoon garlic**.



2. Bake oven fries

Transfer **fries** to preheated baking sheet, spread into an even layer, then bake on lower oven rack until tender and browned in spots, 20–25 minutes. Toss with **¼ teaspoon of the chopped garlic**, then return to oven and bake until garlic is fragrant, about 2 minutes.



3. Marinate peppers

Meanwhile, pat **roasted red peppers** dry, then finely chop. In a small bowl, combine peppers, **remaining chopped garlic**, and **½ teaspoon each vinegar and oil**. Season with a pinch each salt and pepper.



4. Toast buns & cook burgers

Shape **beef** into 2 (4-inch) burgers, about ¾-inch thick; season all over with **salt and pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **buns**, cut-sides down and cook until lightly toasted, 1–2 minutes; transfer to plates. Add burgers to same skillet; cook until browned and medium-rare, about 3 minutes per side.



5. Finish & serve

Transfer **burgers** to **toasted buns**, then spoon **marinated roasted red peppers** over top. Crumble **feta** over top **oven fries**. Serve **roasted red pepper burgers** with **garlic-feta oven fries** alongside. Enjoy!



6. Get cheesy!

If you have leftover feta, add it to your burger in addition to (or instead of) the fries.