



DINNERLY



Roasted Red Pepper Burger with Garlic-Feta Oven Fries

 30-40min  4 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

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

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- skillet

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 66g, Proteins 43g



1. Prep oven fries

Preheat oven to 450°F with racks in the center and lower third. Place a rimmed baking sheet on each rack to preheat. Scrub **potatoes**, then cut lengthwise into ¼-inch fries. On the preheated baking sheet, toss potatoes with ¼ **cup oil**, ½ **teaspoon salt**, and **a few grinds pepper**. Peel and finely chop ½ **teaspoon garlic**.



2. Bake oven fries

Divide **fries** between preheated baking sheets, spread into an even layer, then bake on center and lower oven racks until tender and browned in spots, rotating sheets from top to bottom halfway through, about 25 minutes. Add ¼ **teaspoon chopped garlic** to each baking sheet, 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 **1 teaspoon each vinegar and oil**. Season with a **pinch each salt and pepper**.



4. Toast buns & cook burgers

Shape **beef** into 4 (4-inch) burgers, about ¾-inch thick; season all over with **salt and pepper**. Heat **2 tablespoons oil** in a large 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 **all of the 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.