

# Trattoria-Style Cheeseburgers

*with Crispy Rosemary-Garlic Potatoes & Aioli*

In this dish, we're giving the classic cheeseburger a gourmet Italian upgrade. Our burgers feature creamy Fontina cheese, lemon-dressed ribbons of Lacinato kale (a Tuscan variety) and rustic ciabatta rolls—Italy's answer to the French baguette. To garnish a side of golden, roasted potatoes, we're frying garlic and rosemary. Chefs, take note! By adding the garlic and olive oil to the pan together and heating them up simultaneously, you'll ensure that the garlic's savory flavor thoroughly infuses the oil—which you'll then use to cook the delicious patties.



## Ingredients

- 10 Ounces Ground Beef
- 2 Ciabatta Rolls
- 3 Cloves Garlic
- 1 Pound Russet Potatoes
- 1 Ounce Lacinato Kale
- 1 Lemon
- 1 Bunch Rosemary

## Knick Knacks

- 1½ Ounces Fontina Cheese
- ¼ Cup Mayonnaise

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 20 to 30 min



1



### Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Medium dice the potatoes. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Peel the garlic; thinly slice 2 cloves. Using the flat side of your knife, smash the remaining clove until it resembles a paste (or use a zester). Pick the rosemary leaves off the stems; discard the stems. Remove and discard the cheese rind; small dice. Halve the rolls. Remove and discard the kale stems; thinly slice. In a medium bowl, combine the kale, **the juice of 2 lemon wedges** and a drizzle of olive oil; toss to coat. Season with salt and pepper to taste.

2



### Roast the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast, stirring halfway through, 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven and set aside in a warm place.

3



### Form the burgers & make the aioli:

While the potatoes roast, in a medium bowl, combine the **ground beef** and **lemon zest**; season with salt and pepper. Gently mix to combine. Using your hands, form the mixture into two ½-inch-thick burgers; place on a plate. In a small bowl, combine the **mayonnaise**, **garlic paste** and **the juice of the remaining lemon wedges**; stir to combine and season with salt and pepper to taste.

4



### Make the crispy garlic & rosemary:

In a large pan (nonstick, if you have one), combine the **sliced garlic** and a thin layer of oil; season with salt and pepper. Cook on medium, stirring occasionally, 2 to 3 minutes, or until very lightly browned and crispy. Add the **rosemary** and cook, stirring occasionally, 30 seconds to 1 minute, or until crispy and fragrant. Transfer to a paper towel-lined plate, leaving the oil in the pan.

5



### Cook the burgers:

Increase the heat to medium-high and add the **burgers** to the pan of reserved oil. Cook 2 to 4 minutes on the first side; flip and top with the **cheese**. Cook 2 to 4 minutes, or until the cheese has melted slightly and the burgers are browned and cooked to your desired degree of doneness. Transfer to a plate and set aside in a warm place, leaving any browned bits (or fond) in the pan.

6



### Toast the rolls & plate your dish:

To the pan of reserved fond, add the **rolls**, cut sides down. Toast 1 to 2 minutes, or until golden brown and warmed through. Transfer to a clean, dry work surface. Spread a thin layer of the **aioli** onto the toasted roll bottoms. Top with the **cooked burgers**, **dressed kale** and roll tops. Garnish the **roasted potatoes** with the **crispy garlic and rosemary** and serve on the side. Enjoy!