
Swiss Burgers in Tomato Gravy with Roasted Potatoes

The Essential Southern Living Cookbook

Servings: 6

Preparation Time: 25 minutes

Start to Finish Time: 45 minutes

8 red potatoes, cut into four wedges each
2 tablespoons olive oil
1 1/2 teaspoons Kosher salt, divided
1 1/2 pounds ground sirloin
1 large egg, lightly beaten
1/2 teaspoon black pepper
1 medium white onion, sliced
2 cans (15 ounce ea) fire roasted diced tomatoes
1 cube chicken bouillon
6 (one-ounce) Swiss cheese slices
chopped fresh basil (for garnish) (optional)

Preheat the oven to 425 degrees.

In a bowl, toss together the potatoes, oil and 1/2 teaspoon of salt. Spread the potatoes in a single layer in a rimmed baking pan. Bake for 35 to 45 minutes or until golden and tender.

Meanwhile, stir together the sirloin, egg, pepper and remaining one teaspoon of salt in a large bowl. Shape the mixture into six patties.

Cook the patties in a large skillet over medium-high heat for 4 to 5 minutes on each side or until browned. Remove the patties. Reserve the drippings. Saute' the onion in the hot drippings for 2 minutes. Add the tomatoes, bouillon and 1/2 cup of water. Cook, stirring occasionally, for 3 to 4 minutes or until bubbly.

Return the patties to the skillet. Spoon the tomato mixture over the patties. Cover and cook for 15 minutes. Uncover and cook for 5 minutes or until no longer pink in the center.

Place one cheese slice on each patty. Cover and cook for 3 minutes. Sprinkle with basil, if desired. Serve with the potatoes.

Sandwiches

Per Serving (excluding unknown items): 514 Calories; 33g Fat (57.8% calories from fat); 33g Protein; 21g Carbohydrate; 2g Dietary Fiber; 140mg Cholesterol; 884mg Sodium. Exchanges: 1 Grain(Starch); 4 1/2 Lean Meat; 1/2 Vegetable; 4 Fat.