

MARLEY SPOON



Grilled Cheeseburger

with Fresh Corn & Charred Poblano Salad



20-30min



2 Servings

If you don't have a grill or grill pan, preheat the broiler with the top rack 6 inches from the heat source. Place corn, onions, and poblano peppers on a rimmed baking sheet and broil on top rack until lightly charred, 5-10 minutes. Heat 1 tablespoon oil in a medium skillet over medium, add burgers and cook about 4 minutes. Add cheese, cover and cook, until melted.

What we send

- 1 medium red onion
- 2 ears of corn
- 1 poblano pepper
- 10 oz pkg grass-fed ground beef
- ¼ oz fresh cilantro
- 1 lime
- 2 oz shredded cheddar-jack blend ¹
- 2 potato buns ²

What you need

- neutral oil
- kosher salt & pepper

Tools

- grill or grill pan

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 48g, Carbs 50g, Protein 42g



1. Prep ingredients

Heat a grill or grill pan to medium. Slice **half of the onion** into ¼-inch thick rounds, keeping rings intact.



2. Grill vegetables

Brush **onions, corn, and poblano** with **oil**. Grill onions over medium heat, turning occasionally, until tender and lightly charred, 6–8 minutes. Grill poblano and corn (or place directly over a gas flame), and cook, turning frequently, until charred in spots, 4–6 minutes. Wrap poblano in a paper towel and let cool.



3. Prep burgers

Divide **beef** and form into 2 (4-inch) patties. Make an indentation in the center of each to keep burgers flat while grilling. Season generously with **salt** and **pepper**.



4. Prep salad

Coarsely chop **cilantro leaves and stems** together. Unwrap **poblano** and wipe away charred skin. Halve poblano, remove stem and seeds, and finely chop. Coarsely chop **grilled onions**. Cut **kernels** from corn. Halve **lime** and squeeze half into a medium bowl; cut remaining half into wedges.



5. Finish salad

Into bowl with **lime juice**, whisk in **1 tablespoon oil**. Season to taste with **salt** and **pepper**. Add **cilantro leaves and stems, corn, and chopped grilled onions and poblanos** to bowl, toss to coat.



6. Grill burger & buns

Grill **burgers** over medium heat until lightly charred on one side, about 4 minutes. Flip, top each with **cheddar**, and grill, covered, until cheese is melted and burgers are medium-rare, 2–3 minutes (or longer if desired). Split **buns** and grill, cut sides down, until toasted, 1 minute. Serve **burgers** on **toasted buns** with **salad** alongside and **lime wedges** for squeezing. Enjoy!