



## Bacon-Cheddar Burger

with Tex-Mex Potatoes & Ranch Wedge Salad



30-40min



2 Servings

Burgers are the ultimate comfort food—and this one has it all! A beef burger served on a toasted potato bun, stacked with thick-cut bacon and cheddar cheese. But we don't stop there! We serve this idyllic burger with zesty taco-spiced oven chips and a crisp ranch wedge salad.



## What we send

- 1 russet potato
- 4 oz pkg thick-cut bacon
- 1 romaine heart
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- garlic
- 1 oz sour cream <sup>7</sup>
- 10 oz pkg ground beef
- 2 potato buns <sup>1</sup>
- ¼ oz taco seasoning

## What you need

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

## Tools

- 2 rimmed baking sheets
- medium nonstick 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 1330kcal, Fat 85g, Carbs 74g, Protein 68g



### 1. Roast oven chips

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potato**, then slice into ⅛-inch thick rounds.

On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, **a pinch of salt**, and **a few grinds of pepper**. Spread into an even layer. Roast on lower oven rack until potatoes are golden on the bottom, 20-25 minutes (watch closely as ovens vary).



### 2. Prep ingredients

Line a second baking sheet with foil. Arrange **bacon** in a single layer. Bake on upper rack, checking frequently, until golden brown and crisp, 15-20 minutes (watch closely). Transfer to a paper towel-lined plate.

Trim stem end from **romaine**. Reserve a few whole leaves for burgers, then halve crosswise and cut each piece in half lengthwise, keeping wedges intact.



### 3. Make ranch dressing

Coarsely chop **½ teaspoon garlic**.

In a small bowl, whisk to combine **sour cream**, **chopped garlic**, **1 tablespoon oil**, **¼ teaspoon salt**, **½ teaspoon each of vinegar and sugar**, and **several grinds of pepper**.

Slightly thin dressing by stirring in **1 teaspoon water** at a time as needed.



### 4. Make burgers

Form **beef** into 2 (5-inch) patties. Season both sides generously with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium nonstick skillet over high until very hot. Add **burgers** and cook until well browned on one side, about 3 minutes.



### 5. Add cheese & toast buns

Flip **burgers**, then top each with **cheese**. Cover and cook until cheese is melted and burgers are medium-rare, 2-3 minutes more (or longer for desired doneness). Transfer burgers to a plate. Pour off any excess fat from skillet.

Add **1 teaspoon oil** to same skillet. Add **buns**, cut sides down, and toast until lightly browned, about 30 seconds.



### 6. Finish & serve

Season **oven chips** with **2¼ teaspoons taco seasoning**; toss to combine. Assemble **burgers** with **bacon**, **reserved lettuce**, and **ketchup**, if desired. Spoon **some of the ranch dressing** over the **romaine wedges**.

Serve **burger** with **oven chips** and **salad** alongside, and **remaining dressing** on the side for dipping. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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