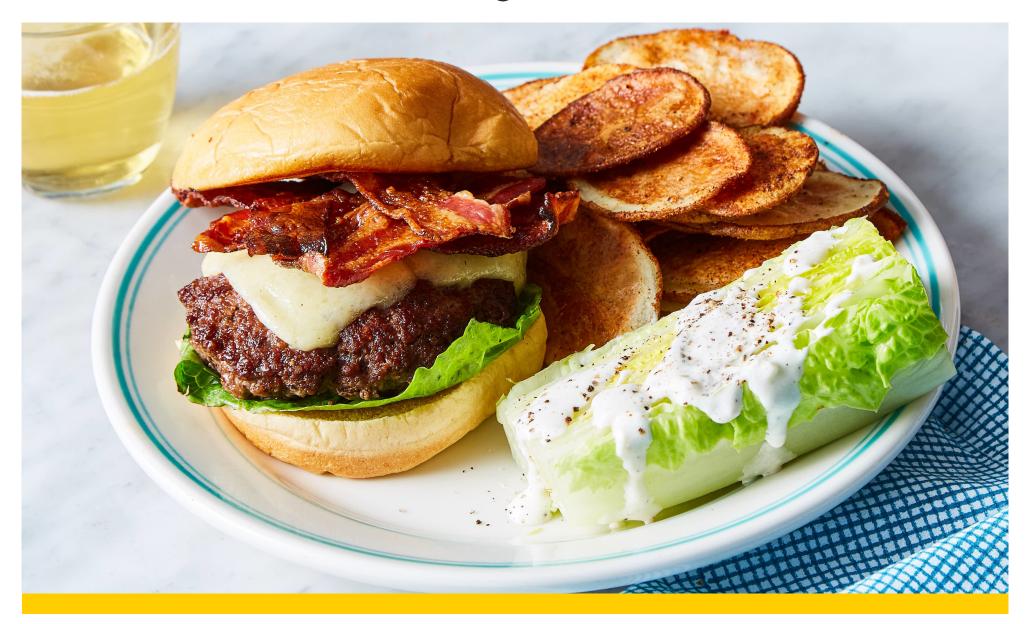
MARLEY SPOON



Bacon-Cheddar Burger

with Tex-Mex Potatoes & Ranch Wedge Salad





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 tacospiced 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 1
- garlic
- 1 oz sour cream ¹
- 10 oz pkg ground beef
- 2 potato buns ²
- 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

Milk (1), Wheat (2). 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 1/8-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 towellined 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 1/2 teaspoon garlic.

In a small bowl, whisk to combine **sour** cream, chopped garlic, 1 tablespoon oil, 1/4 teaspoon salt, 1/2 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 21/4 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!