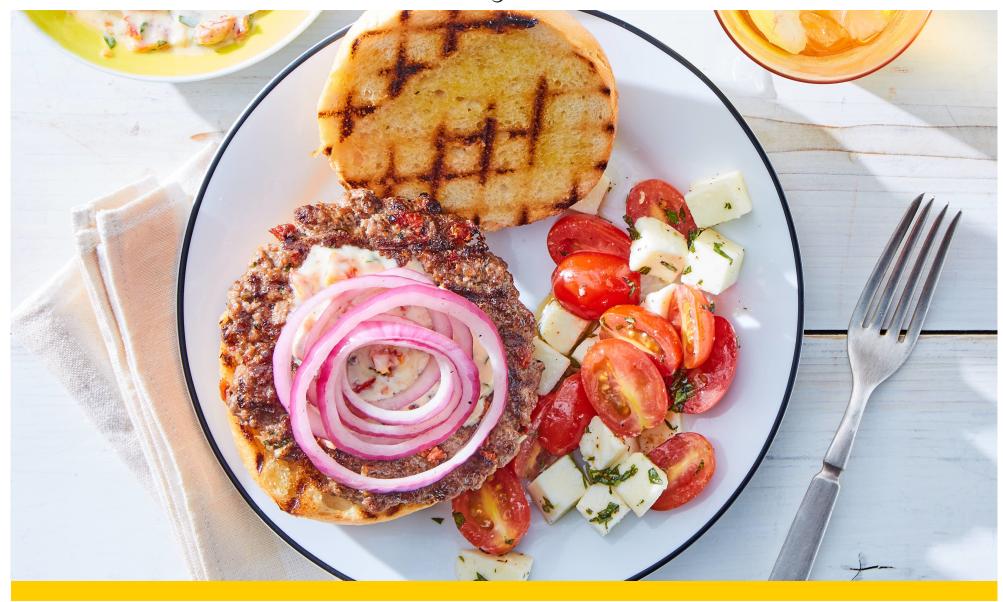
# $\frac{\text{martha stewart}}{\text{MARLEY SPOON}} \& \frac{\$}{\text{SPOON}}$



# **Upgrade to Add Fries**

Chargrilled Burger

30-40min 2 Servings



This version of the recipe is customized with russet potatoes.

### What we send

- 2 oz sun-dried tomatoes <sup>17</sup>
- 1 red onion
- 2 plum tomatoes
- 3¾ oz mozzarella <sup>7</sup>
- 2 oz basil pesto <sup>7</sup>
- 1 oz mayonnaise <sup>3,6</sup>
- 10 oz ground beef
- 2 brioche buns 1,3,7
- 2 russet potatoes

# What you need

- red wine vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- · olive oil
- garlic

## **Tools**

- · grill or grill pan
- rimmed baking sheet

#### **Cooking tip**

No grill or grill pan? Heat 1 teaspoon oil in skillet over medium. Add buns; cook until toasted, about 2 minutes. Heat 1 tablespoon oil. Add burgers; cook until medium-rare, 3-4 minutes per side.

#### **Alleraens**

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 1390kcal, Fat 85g, Carbs 96g, Protein 56g



# 1. Bake fries

Preheat grill to medium-high, if using. Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**; cut into ½-inch thick fries. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Bake on lower oven rack until golden brown and crisp, stirring fries halfway through, 35-40 minutes.



# 2. Prep ingredients

Finely chop **sun-dried tomatoes**. Thinly slice **half the onion** crosswise (save rest for own use); separate into rings. Core **tomatoes**; cut into ½-inch pieces. Cut **mozzarella** into ½-inch cubes. Finely chop ½ **teaspoon garlic**.

In a medium bowl, toss onions with 1 tablespoon vinegar and a pinch of sugar; season with salt and pepper. Set aside, stirring occasionally.



# 3. Make tapenade & aioli

In a second medium bowl, combine chopped garlic, sun-dried tomatoes, half of the pesto, and 1½ tablespoons oil; season to taste with salt and pepper.

In a separate small bowl, combine mayonnaise and half of the sun-dried tomato tapenade; set aside until ready to serve.



# 4. Make caprese salad

Preheat a grill pan over high, if using.

In a third medium bowl, combine tomatoes, mozzarella, remaining pesto, and 1 tablespoon oil; stir to combine.
Season to taste with salt and pepper.



# 5. Prep burgers & toast buns

To bowl with **remaining sun-dried tomato tapenade**, add **beef** and **¼ teaspoon salt**; knead to combine. Shape into 2 (5-inch) patties.

Lightly brush cut sides of **buns** with **oil**. Add cut side-down to grill or grill pan and cook until toasted, about 1 minute.



# 6. Grill burgers & serve

Lightly brush **burgers** all over with **oil**. Add to grill or grill pan and cook over medium-high heat until browned and medium-rare, about 2 minutes per side (or longer for desired doneness).

Assemble **burgers** with **sun-dried tomato aioli** and **pickled onions** over top. Serve **caprese salad** alongside. Enjoy!