



Double Patty Cheeseburger & Green Beans

with Sriracha Mayo



40-50min



2 Servings

The only thing better than a cheeseburger is a DOUBLE cheeseburger! We love the smoky char you achieve when you grill grass-fed ground beef, so double the patties means double the flavor. Lettuce, tomato, and bread and butter pickles are essential to any burger, of course, but this easy-to-make Sriracha mayo might become just as essential to your roasted green beans.

What we send

- 1 romaine heart
- 1 plum tomato
- 1 oz mayonnaise ^{3,6}
- 1 pkt Sriracha ¹⁷
- 10 oz pkg grass-fed ground beef
- 2 oz shredded cheddar-jack blend ⁷
- 2 potato buns ^{1,7,11}
- 1½ oz dill pickle slices
- ½ lb asparagus

What you need

- olive oil
- kosher salt & ground pepper

Tools

- grill or grill pan
- rimmed baking sheet

Cooking tip

If you don't have a grill or grill pan, heat 1 tablespoon oil in a heavy skillet (preferably cast-iron) over medium-high. Add burgers and cook until well browned and medium-rare, 3-4 minutes per side.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 52g, Carbs 35g, Protein 45g



1. Prep green beans

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

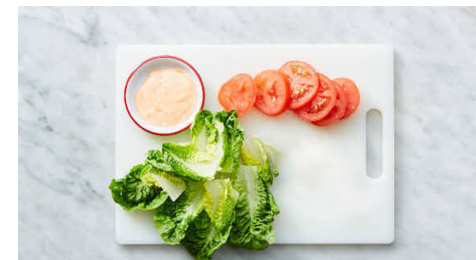
Trim **green beans**.



2. Roast green beans

On a rimmed baking sheet, toss **green beans** with **1 tablespoon oil**; season with **salt** and **pepper**.

Roast on lower oven rack until browned and tender, 15-20 minutes (watch closely as ovens vary).



3. Prep toppings

Separate **lettuce leaves**. Thinly slice **tomato** crosswise into rounds. In a small bowl, stir to combine **mayonnaise** and **Sriracha** (use less depending on heat preference).



4. Grill patties

Heat a grill pan over medium-high, if using.

Shape **beef** into 4 (4-inch) patties. Generously season all over with **salt** and **pepper**. Add to grill or grill pan and cook until browned underneath, 1-2 minutes for medium-rare (or longer for desired doneness). Flip burgers, then top with **cheese**. Cover and cook until cheese is melted, 1-2 minutes more.



5. Grill buns

Split **buns**, then add to grill or grill pan, cut side down. Cook until lightly toasted, 1-2 minutes (watch closely).



6. Assemble & serve

Spread **Sriracha mayo** on **toasted buns**. Layer **2 of the patties**, **lettuce**, **tomatoes**, and **pickles** on each bun.

Serve **burgers** alongside **roasted green beans** with **any remaining pickles** on the side. Serve with **ketchup**, if desired. Enjoy!