

MARLEY SPOON



French Dip Burger & Oven Fries

with Black Pepper Jus & Salad



30-40min



2 Servings

The French Dip might just be one of the most satisfying sandwiches out there—it's warm, super savory and full of meaty flavor. Well, we just made it better, by combining it with another American classic, the cheeseburger. Grass-fed ground beef patties are topped with melty fontina cheese on top of a toasty potato bun with a savory peppery jus on the side for dipping. Cook, relax, and enjoy!

What we send

- grass-fed ground beef
- potato buns ¹
- shallot
- beef broth concentrate
- baby arugula
- 2 oz shredded fontina ²

What you need

- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- skillet
- rimmed baking sheet
- saucepan

Allergens

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

Nutrition per serving

Calories 1220kcal, Fat 80g, Carbs 76g, Protein 53g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, halve lengthwise, and cut into ½-inch wedges (no need to peel). On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, **1 teaspoon salt**, and **several grinds of pepper**. Spread in an even layer and roast in lower third of oven without stirring, until golden and crisp, about 25 minutes.



4. Make burgers

Form **beef** into 2 (5-inch) patties. Season generously with **salt** and **pepper** on both sides. Heat **1 tablespoon oil** in reserved skillet over high until very hot. Add **burgers** and cook until well browned on one side, about 3 minutes.



2. Cook shallot

Thinly slice **fontina**. Halve, peel, and thinly slice **all of the shallot**, then finely chop **2 tablespoons shallot**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced shallot** and **a pinch each salt and pepper**; cook, stirring often, until golden brown and softened, 3-4 minutes. Transfer shallots to a small bowl. Reserve skillet for step 4.



5. Add cheese & toast buns

Flip **burgers**, place **2 slices of the cheese** on each patty. Cover and cook, 2-3 minutes more, or until just medium-rare (or longer for desired doneness). Transfer burgers to a plate. Add **1 teaspoon oil** to same skillet, if dry. Add **buns**, cut side-down, and toast until lightly browned, about 30 seconds (watch closely).



3. Make broth

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **chopped shallots**; cook until softened, about 2 minutes. Whisk in **1 tablespoon flour**, and cook, about 1 minute. Slowly whisk in **1½ cups water**, **all of the beef broth concentrate**, and **½ teaspoon pepper**. Bring to a simmer; cook until slightly thickened and reduced to ¾ cup, about 7 minutes.



6. Make salad & serve

In a medium bowl, whisk together **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each salt and pepper**. Toss **arugula** with **vinaigrette**. Place **burgers** on **buns** and top with **caramelized shallots** and a squeeze of ketchup, if desired. Serve **burgers** alongside **salad** and **potatoes**, with **broth** on the side for dipping as you go. Enjoy!