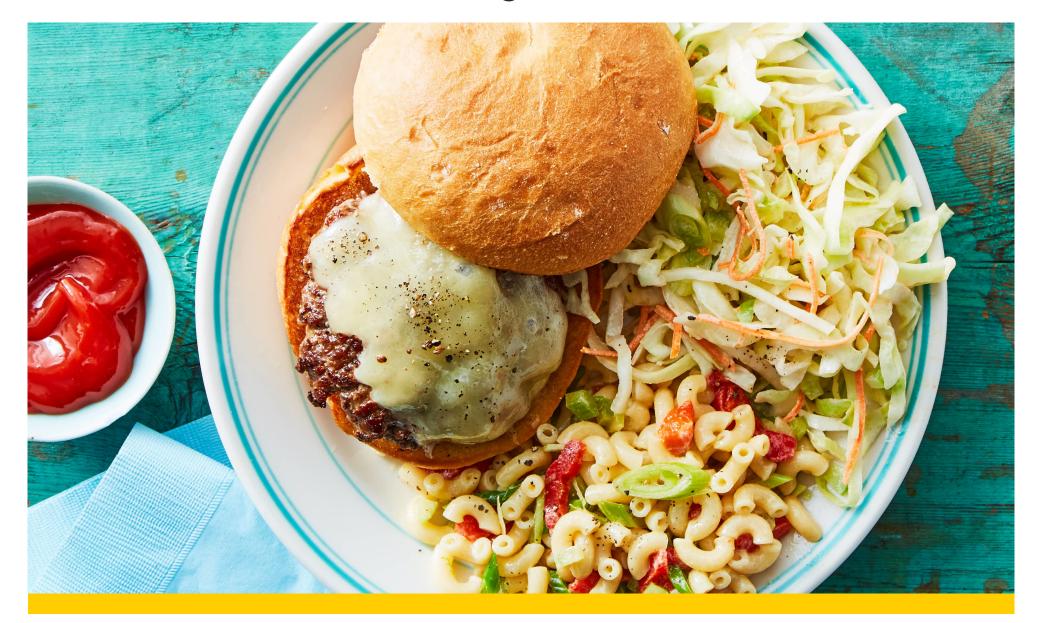
# MARLEY SPOON



## **Cheddar Cheeseburger**

with Creamy Coleslaw & Tangy Macaroni Salad

20-30min 2 Servings

If you don't have a grill or grill pan, heat a skillet over high. Brush cut-sides of brioche buns with oil, then add to skillet, cut side down, and toast until lightly browned, 1-2 minutes. Heat 1 teaspoon oil in same skillet over medium-high. Add burgers and cook until browned underneath, 2-3 minutes. Flip burgers, top each with cheese, cover, and cook until cheese is melted and burger is medium-rare, 2-3 minutes.

#### What we send

- 4 oz elbow macaroni <sup>1</sup>
- 2 oz roasted red peppers
- 2 oz celery
- 2 scallions
- 1 oz mayonnaise <sup>2,3</sup>
- 14 oz cabbage blend
- 2 pkts Dijon mustard
- 2 brioche buns <sup>2,4,1</sup>
- 10 oz pkg grass-fed ground beef
- 2 (¾ oz) pieces cheddar <sup>4</sup>

### What you need

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

## Tools

- grill or grill pan
- medium saucepan

#### Allergens

Wheat (1), Egg (2), Soy (3), Milk (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### Nutrition per serving

Calories 1230kcal, Fat 74g, Carbs 90g, Protein 47g



1. Prep macaroni salad

Light a grill to high, if using. Bring a medium saucepan of **salted water** to a boil. Add **pasta**; cook, stirring, until al dente, 8-9 minutes. Drain pasta and rinse under cold water, then drain well; set aside until step 3. Coarsely chop **roasted red peppers**. Trim ends from **celery**, then finely chop. Trim **scallions**, then thinly slice on an angle, keeping dark greens separate.



2. Make coleslaw

#### In a medium bowl, combine **1**

tablespoon each of mayonnaise, oil, and vinegar and a pinch of sugar. Add 4 cups cabbage blend, scallion whites and light greens, and 1 tablespoon of the chopped celery; toss to combine. Season to taste with salt and pepper.



3. Make macaroni salad

In a medium bowl, whisk **2 teaspoons Dijon**, **3 tablespoons oil**, **1½ tablespoons vinegar**, and **a pinch of sugar**. Add **pasta**, **roasted peppers**, **scallion dark greens**, and **remaining chopped celery**, and toss to combine. Season to taste with **salt** and **pepper**.



4. Toast buns

Heat a grill pan over high, if using. Brush cut sides of **brioche buns** with **oil**, then add to grill or grill pan, cut side down, and toast until lightly browned, 1-2 minutes (watch closely). Transfer buns to plates.



5. Shape burgers & grill

Shape **beef** into 2 (4-inch) patties. Brush patties with **oil**, then season all over with **salt** and **a few grinds of pepper**. Add **burgers** to grill or grill pan. Cook over medium heat until browned underneath, 2-3 minutes.



6. Finish & serve

Flip **burgers**, top each with **1 piece of the cheese**, then cover and cook until cheese is melted and burgers are medium-rare, 2-3 minutes (or longer for desired doneness). Place **burgers** on **toasted buns** and serve with **coleslaw** and **macaroni salad** alongside. Serve **ketchup** on the side, if desired. Enjoy!