

MARLEY SPOON



Blue Cheese Burger & Onion Jam

with Oven Fries & Garlic Aioli



40-50min



2 Servings

We set out to create a juicy pub-style burger at home—and the result is even more delicious than we imagined! We spread a homemade sweet onion jam on a toasted bun before topping with seared grass-fed beef patties. And like all good burgers, toppings are key! We top it with a savory blue cheese-aioli spread and shredded lettuce. Crispy oven fries and more garlic aioli are alongside for this ultimate burger dinner!

What we send

- 2 Yukon gold potatoes
- 1 yellow onion
- 2 oz dark brown sugar
- ½ oz tamari soy sauce ²
- 2 (2 oz) mayonnaise ^{3,2}
- 2 (2 oz) blue cheese crumbles ¹
- 1 romaine heart
- 10 oz pkg grass-fed ground beef
- 2 potato buns ^{1,4,5}

What you need

- neutral oil
- kosher salt & ground pepper
- unsalted butter ¹
- balsamic vinegar (or red wine vinegar)
- garlic

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)
- microplane or grater

Cooking tip

Make a slight depression in the center of the patties before cooking to prevent the burgers from puffing up.

Allergens

Milk (1), Soy (2), Egg (3), Sesame (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1480kcal, Fat 105g, Carbs 80g, Protein 48g



1. Bake fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut into ¼-inch thick fries. On a rimmed baking sheet, toss potatoes with **1½ tablespoons oil**; season with **salt** and **pepper**. Spread in an even layer and roast on lower oven rack until golden and crisp, 30-35 minutes.



4. Prep ingredients

While **onions** cook, finely grate **½ teaspoon garlic** into a small bowl. Mix in **mayonnaise**; season lightly with **salt** and **pepper**. In another small bowl, mash together **blue cheese** and **half of the garlic aioli** until spreadable and lightly chunky. Halve **lettuce**; thinly slice 1 half (save rest for own use).



2. Start onion jam

Halve and thinly slice **onion**. In a medium heavy skillet, heat **1 tablespoon butter** over medium-high until foaming. Add onions and **a pinch of salt**. Cover and cook, stirring occasionally, until onions have wilted down and halved in volume, 1-2 minutes. Uncover, lower heat to medium-low and cook, stirring occasionally, until onions are golden brown and soft, 10-12 minutes.



5. Toast buns

Form **ground beef** into 2 (4-inch wide) patties; make a dimple in the center of one side of each patty. Season both sides with **salt** and **pepper**. Heat **2 tablespoons butter** in reserved skillet over medium. Add **buns**, cut side down; swirl around skillet to absorb butter. Cook until light golden brown and toasted, 1-2 minutes. Remove from skillet; wipe skillet clean.



3. Finish onion jam

If **onions** start getting too dark, deglaze with **1 tablespoon water**, scrape, and continue cooking. Once onions are soft and golden brown, add **1 tablespoon each brown sugar and balsamic vinegar**, and **2 teaspoons tamari**. Cook until onions have a jam-like consistency, 2-3 minutes longer. Transfer to a bowl. Wash skillet and reserve for step 5.



6. Cook burgers

Heat **1 tablespoon oil** in skillet until lightly smoking. Add **burgers**, dimpled side up, and cook until browned on both sides and medium-rare, 2-3 minutes per side (or longer for desired doneness). Spread **onion jam** on **bottom buns**. Top with **burger**, **blue cheese spread**, and **lettuce**. Serve with **fries** and **remaining garlic aioli**. Enjoy!