

MARLEY SPOON



Double Patty Cheeseburger with Organic Beef

& Roasted Potato Wedges



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 organic 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 crisp potato wedges.

What we send

- 2 potatoes
- 1 romaine heart
- 1 plum tomato
- 1 oz mayonnaise ^{1,2}
- 1 pkt Sriracha
- 10 oz pkg organic ground beef
- 2 oz shredded cheddar-jack blend ³
- 2 potato buns ^{3,4,5}
- 1½ oz dill pickle slices

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

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

Nutrition per serving

Calories 990kcal, Fat 52g, Carbs 73g, Protein 48g



1. Prep potatoes

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

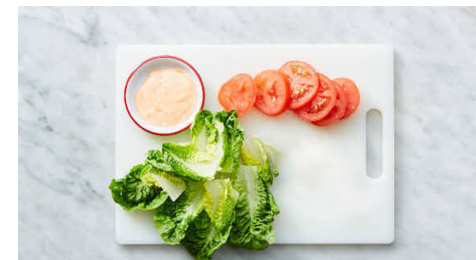
Scrub **potatoes**, then halve lengthwise and cut into ½-inch thick wedges.



2. Roast potatoes

On a rimmed baking sheet, toss **potato wedges** with **2 tablespoons oil**; season with **salt** and **pepper**.

Roast on lower oven rack until brown and crisp, 20-25 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 potatoes** with **any remaining pickles** on the side. Serve with **ketchup**, if desired. Enjoy!