

MARLEY SPOON



Martha's Best Cheeseburger & Potato Wedges

with Special Sauce & Pickled Cucumbers



30-40min



2 Servings

This is the picture-perfect cheeseburger. Juicy beef patties are topped with melted cheddar cheese, an herby mayo sauce, and served on a toasty potato bun. A side of crispy potato wedges and quick-pickled cucumbers make this already banging burger a slam dunk.

What we send

- 2 potatoes
- 1 shallot
- 1 cucumber
- ¼ oz fresh cilantro
- 10 oz pkg grass-fed ground beef
- 2 (¾ oz) pieces cheddar ⁷
- 1 oz mayonnaise ^{3,6}
- 2 potato buns ^{1,7,11}

What you need

- neutral oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar) ¹⁷
- sugar

Tools

- rimmed baking sheet
- medium skillet

Cooking tip

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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 940kcal, Fat 47g, Carbs 76g, Protein 45g



1. Roast potato wedges

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **1 tablespoon oil**, then season with **salt** and **pepper**. Roast on lower oven rack until potatoes are golden and crisp, 23–25 minutes, flipping potatoes halfway through.



4. Toast buns

Lightly brush cut sides of **buns** with **oil**. Heat a medium skillet over medium-high. Add buns, oiled sides down, and toast until lightly browned, 1–2 minutes (watch closely). Transfer buns to plates. Coarsely chop **all of the cheese**.



2. Prep ingredients

Meanwhile, peel and thinly slice **¼ cup shallot**. Peel **cucumber**, then halve lengthwise, scoop out seeds, and thinly slice crosswise into half-moons.

Coarsely chop **cilantro leaves and stems**.



5. Cook burgers

Shape **beef** into 2 (4-inch) patties, then season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in same skillet over medium-high. Add **burgers** and cook until browned on the bottom, 2–3 minutes. Flip burgers, then top each with **cheese**. Cover and cook until cheese is melted and burgers are medium-rare, 2–3 minutes (or longer if desired).



3. Pickle cucumbers

In a medium bowl, stir to combine **sliced shallots, cucumbers, 1 tablespoon vinegar**, and **¼ teaspoon sugar**. Season to taste with **salt** and **pepper**. Set aside, stirring occasionally, until ready to serve.



6. Make sauce & serve

In a small bowl, whisk to combine **2 tablespoons mayonnaise, 1 teaspoon vinegar**, and **chopped cilantro**; season to taste with **salt** and **pepper**.

Serve **cheeseburgers** on **toasted buns** and top with **some of the special sauce**. Serve **crispy potato wedges** and **pickled cucumbers** alongside. Serve **any remaining special sauce** on the side for dipping. Enjoy!