

# MARLEY SPOON



## Teriyaki-Glazed Organic Beef Burger

with Spinach Salad & Furikake Fries



30-40min



2 Servings

Organic beef makes for a perfect burger, only made better by a savory-sweet teriyaki glaze. After glazing, the burgers are topped with a spicy mayo, and are served on a toasty potato bun. Oven-baked fries are a healthier way to make crisp potato wedges. We tossed these bad boys in furikake—a Japanese spice mix of sesame seeds, sugar, salt, and dried seaweed—for an extra dose of flavor.



## What we send

- 2 potatoes
- 2 oz mayonnaise <sup>1,2</sup>
- 5 oz baby spinach
- 2 potato buns <sup>3,4,5</sup>
- 2 oz teriyaki sauce <sup>2,5</sup>
- ¼ oz furikake <sup>4</sup>
- 3¼ oz dill pickles
- 10 oz pkg organic ground beef
- ¼ oz gochugaru flakes

## What you need

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

## Tools

- rimmed baking sheet
- medium skillet

## 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.

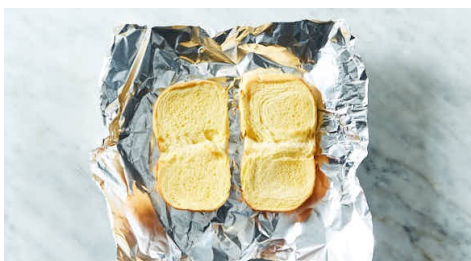
## Nutrition per serving

Calories 990kcal, Fat 61g, Carbs 71g, Protein 42g



### 1. Roast potatoes

Preheat oven to 450°F with a rack in the lowest position. Scrub **potatoes**, then cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil** and **a pinch each of salt and pepper**. Spread in an even layer and roast without stirring, until golden and crisp on the bottom and lightly browned on top, 20-25 minutes.



### 4. Toast buns

Split **buns** and place cut side up on a sheet of foil; Bake on lower oven rack, next to **potatoes**, until lightly toasted, about 2 minutes (watch closely as ovens vary). Wrap in foil to keep warm.



### 2. Make spicy mayo

Meanwhile, in a small bowl, stir to combine **mayonnaise** and **1 teaspoon gochugaru flakes**, or more depending on heat preference.



### 5. Make burgers

Form **beef** into 2 (½-inch) thick patties (about 4½-inches wide). Heat **1 teaspoon oil** in a medium skillet over medium-high. Add burgers and cook until browned, flipping once, about 3 minutes per side for medium-rare (or longer for desired doneness). Off the heat, spoon off any excess fat. Add **teriyaki sauce** and cook over medium, turning burgers in sauce until glazed, about 2 minutes.



### 3. Make salad dressing

While **potatoes** roast, in a medium bowl, combine **1 tablespoon each of oil and vinegar**; season with **a pinch each sugar, salt, and pepper**. Add **spinach**, but do not toss until ready to serve.



### 6. Finish salad & serve

Once **potatoes** are done, toss with **furikake** and **a pinch of salt**; transfer to plates. Toss **spinach** in **dressing**.

Serve **burgers** on **buns** topped with **some of the spicy mayo**, with the rest alongside for dipping with **fries**. Serve with **pickles** and **spinach salad**. Enjoy!