

MARLEY SPOON



Oklahoma-Style BBQ Onion Burger

with Pickled Jalapeños & Fries



40-50min



2 Servings

This whirlwind of flavors puts the OK! in these Oklahoma-style burgers. Juicy beef patties and sliced onions press together in smash burger bliss before a decadent layer of cheese sauce joins the party. We stack the cheesy smashed patties on buttery toasted buns and layer with barbecue sauce and pickled jalapeños. And, of course, no burger is complete without a side of crispy fries.

What we send

- 2 potatoes
- 1 romaine heart
- 1 yellow onion
- 10 oz pkg grass-fed ground beef
- 2 artisan buns ^{1,2,3,4}
- 2 oz barbecue sauce
- 2 oz pickled jalapeños
- 4 oz VELVEETA® Cheese Sauce ²

What you need

- neutral oil
- kosher salt & ground pepper
- unsalted butter ²

Tools

- rimmed baking sheet
- small saucepan
- large heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 1330kcal, Fat 66g, Carbs 120g, Protein 52g



1. Bake fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**; cut into ¼-inch thick fries. On a rimmed baking sheet, toss fries with **2 tablespoons oil**; season with **salt** and **pepper**. Bake on lower rack until golden brown and crisp, 35-40 minutes, stirring fries halfway through.



4. Smash burgers

Heat same skillet over high until very hot (a drop of water should skitter around surface). Add **beef patties** in a single layer to skillet. Using prepared saucepan, press on each **patty** to flatten until around 4-4½-inches wide. Top each with **½ cup of the sliced onions**; press gently to adhere to patty. Season onions lightly with **salt** and **pepper**.



2. Prep ingredients

Wrap the bottom of a small saucepan with plastic. Meanwhile, thinly slice **2 lettuce leaves** (save rest for own use). Thinly slice **onion** (slice as thinly as possible; use a mandoline if available). Divide **beef** into 4 even balls; gently press each ball into a 3-inch patty. Season both sides with **salt** and **pepper**.



5. Cook burgers

Cook **patties** undisturbed until edges are dark brown and crusty, 1-2 minutes. Using a stiff spatula, lift patties from skillet, making sure to scrape off as much browned meat as possible. Flip patties, **onion side down**; lower heat to medium. Spread **1 tablespoon Velveeta** on top of each patty. Continue cooking until the onions are browned along the edges, 2-3 minutes.



3. Toast buns

In a large heavy skillet (preferably cast iron), melt **2 tablespoons butter** 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. Right before cooking burgers, spread **barbecue sauce** on cut sides of buns. Arrange **jalapeños** on bottom buns.



6. Finish & serve

Stack **1 patty** on top of another to form 2 stacks; transfer each stack to **prepared bottom buns**. Top with **lettuce** and sandwich with **top buns**. Serve with **fries**. Enjoy!