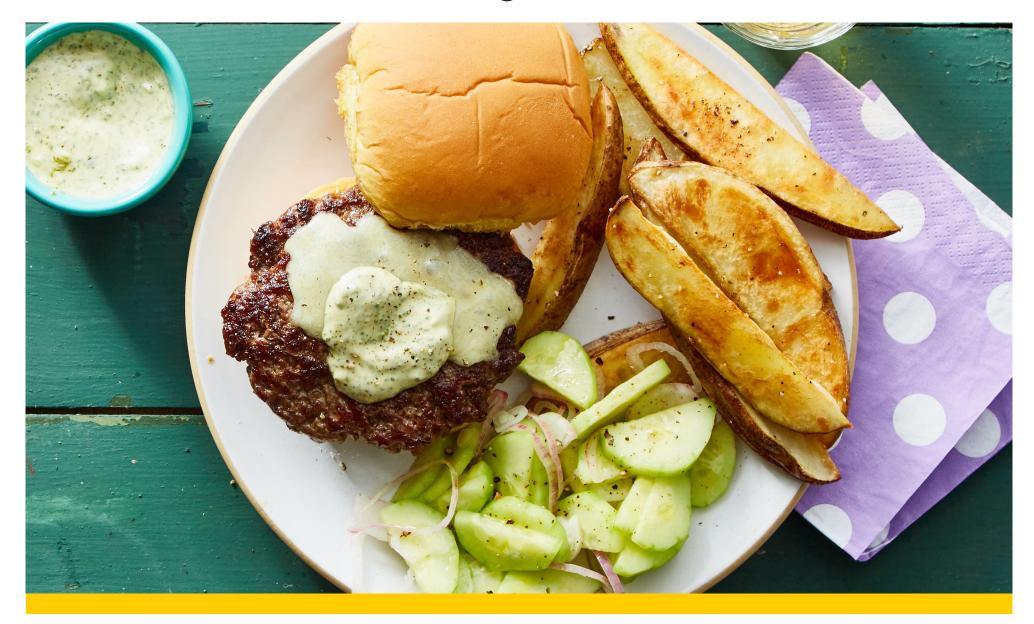
# MARLEY SPOON



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.

# Martha's Best Cheeseburger & Potato Wedges

with Special Sauce & Pickled Cucumbers



#### 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 <sup>3,6</sup>
- 2 potato buns 1,7,11

# What you need

- neutral oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar) <sup>17</sup>
- 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.



## 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.



### 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.



#### 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**.



# 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).



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!