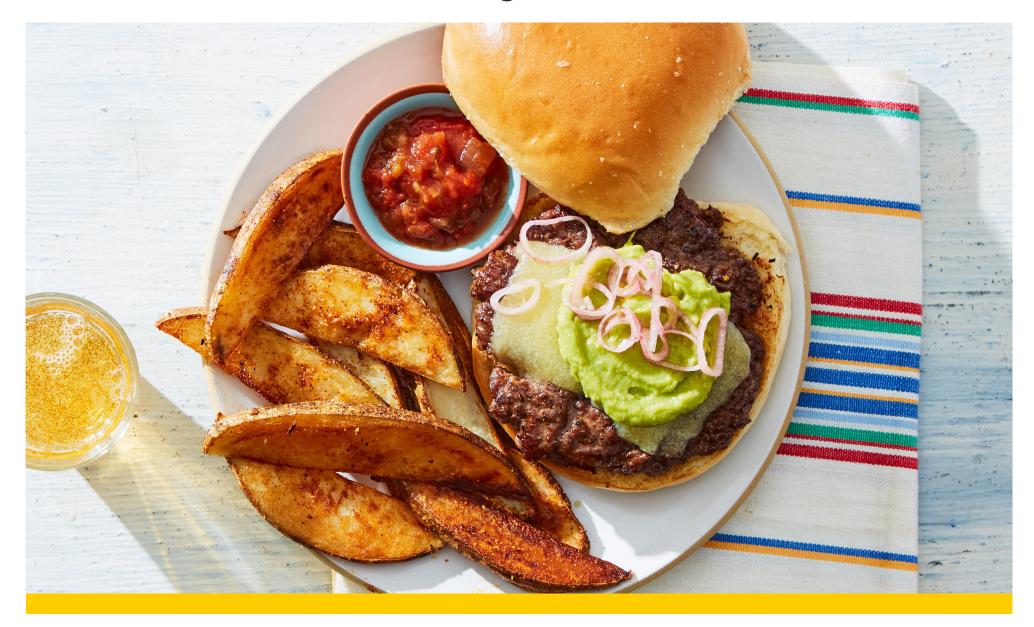
# MARLEY SPOON



## **Guacamole Cheeseburger**

with Taco-Spiced Fries & Salsa



Holy guacamole! This burger ticks all the boxes. A seared beef patty sits on top of a toasted buttery potato bun stacked with melted cheddar cheese, creamy guacamole, and tangy pickled shallots. A side of taco-spiced oven fries, with tomato salsa for dipping, completes this pretty perfect dinner.

#### What we send

- 2 potatoes
- 1 shallot
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 10 oz pkg grass-fed ground beef
- 2 potato buns 1,7,11
- 1/4 oz taco seasoning
- 2 oz guacamole
- 4 oz salsa

## What you need

- neutral oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar) <sup>17</sup>
- sugar

#### **Tools**

- · rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

#### **Cooking tip**

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#### **Allergens**

Wheat (1), 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 1040kcal, Fat 54g, Carbs 83g, Protein 48g



## 1. Roast fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then quarter and 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 into an even layer. Roast on lower oven rack until potatoes are golden on the bottom, 20-25 minutes.



## 2. Pickle shallots

Meanwhile, thinly slice **shallot** crosswise into rings. In a small bowl, whisk to combine **2 tablespoons vinegar**, **1 teaspoon sugar**, and **a large pinch of salt**. Add shallots to bowl and toss to coat. Set aside at room temperature, stirring occasionally, until ready to serve.



## 3. Prep burgers

Form **ground beef** into 2 (4-inch wide) patties. Season both sides with **salt** and **pepper**.



## 4. Cook cheeseburgers

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over high until shimmering. Add **burger patties** (should sizzle vigorously) and cook until well browned on the bottom, about 3 minutes. Flip burgers, then top each with **cheese**. Cover and cook until cheese is melted and burgers are just medium-rare, 2-3 minutes (or longer if desired). Transfer to a plate.



5. Toast buns

If skillet is dry, add **1 teaspoon oil** over medium heat. Add **buns**, cut sides down, and toast until lightly browned, about 30 seconds.



6. Season fries & serve

Use a spatula to gently release **fries** from baking sheet and carefully toss to coat with **1½ teaspoons taco seasoning**. Place **cheeseburgers** on **toasted buns**, then top each with **guacamole** and **pickled shallots**. Serve **taco-spiced fries** alongside with **salsa** for dipping. Enjoy!