

MARLEY SPOON



Smash Burger with Fried Pickles

Steak Fries & Pickled Ranch



40min



2 Servings

Crunchy and briny, fried pickles turn juicy smash burgers into a feast of exciting flavors and textures. We use pickles two ways: frying them to golden brown to top the burgers, and amping up the ranch dressing with pickle brine—perfect for dipping oven fries. Served on a pillowy bun with lettuce and onions, this burger is destined to become your new favorite!

What we send

- 2 potatoes
- 1½ oz cornstarch
- 1 red onion
- 3¼ oz dill pickles
- 1 romaine heart
- 1 oz panko ²
- 2 potato buns ^{3,4,2}
- 10 oz pkg grass-fed ground beef
- 1½ oz ranch dressing ^{1,3}
- ¼ oz steak seasoning

What you need

- kosher salt & ground pepper
- neutral oil
- large egg ¹

Tools

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

Allergens

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

Nutrition per serving

Calories 1110kcal, Fat 53g, Carbs 103g, Protein 45g



1. Prep fries

Preheat oven to 450°F with a rack in the bottom position. Scrub **potatoes**; cut lengthwise into ½-inch thick fries. On a rimmed baking sheet, toss **potatoes** with **salt, pepper, 1 tablespoon cornstarch**, and **2 teaspoons oil**.



2. Bake fries

Spread **potatoes** into a single layer; roast on bottom oven rack until tender and browned on the bottom, 20-25 minutes. Flip fries, then cook until crispy, about 10 minutes more.

Halve and very thinly slice **half of the onion** (save rest for own use). Pour **pickle brine** into a small bowl; pat **pickle slices** dry.

Separate **2 lettuce leaves** and halve crosswise (save rest for own use).



3. Fry pickles

Toss **pickles** in **remaining cornstarch** to coat. Whisk **1 large egg** in a shallow bowl. Transfer **panko** to a separate shallow bowl.

Dip **pickles** into **egg**, letting excess drip back into bowl. Dredge in **panko mixture**, pressing to adhere.

Heat **¼-inch neutral oil** in a medium skillet over medium-high until shimmering (oil should sizzle vigorously by adding a pinch of panko).



4. Toast buns

Add **pickles** to skillet and fry until golden, about 2 minutes per side. Carefully discard **all but 1 tablespoon oil** from skillet.

Heat same skillet over medium-high. Add **buns** to skillet, cut side down. Cook until lightly toasted, 1-2 minutes. Transfer to plates.

Evenly divide **beef** into 2 thick patties. Season all over with **salt** and **pepper**.






5. Cook burgers

Add **2 teaspoons oil** to same skillet, still over medium-high heat; add **patties**, then top with **half of the sliced onions**. Press with a spatula to flatten into 5-inch wide burgers. Cook, undisturbed, until browned on the bottom, 3-4 minutes.

Flip **burgers** and cook until medium-rare and **onions** are softened and charred in spots, 2-3 minutes (or longer for desired doneness).

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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6. Finish & serve

Meanwhile, add **ranch** to bowl with **pickle juice**; stir to combine.

Toss **fries** with **steak seasoning**.

Spread some **pickle ranch** on the **bottom buns**, then layer with **lettuce, burgers, raw onions**, and **fried pickles**. Serve **fries** with **any remaining ranch** alongside for dipping. Enjoy!