

MARLEY SPOON



Cheddar Cheeseburger & Crispy Potato Wedges

with Special Sauce & Pickled Cucumbers



30-40min



2 Servings

This is the picture-perfect cheeseburger. Juicy beef patties are topped with melted cheddar cheese, an herby mayo-chimichurri 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.

What we send

- 1 russet potato
- 1 shallot
- 1 cucumber
- 2 potato buns ^{1,2,3}
- 10 oz pkg grass-fed ground beef
- 2 (¾ oz) pieces cheddar ¹
- 1 oz mayonnaise ^{4,5}
- 2 (2 oz) chimichurri sauce

What you need

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

Tools

- rimmed baking sheet
- medium skillet

Allergens

Milk (1), Sesame (2), Wheat (3), Egg (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 960kcal, Fat 47g, Carbs 81g, Protein 46g



1. Roast potato wedges

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, 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.



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**.



2. Prep pickle ingredients

Meanwhile, thinly slice **¼ cup shallot**. Peel **cucumber**, then halve lengthwise, scoop out seeds, and thinly slice crosswise into half-moons.



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.



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** and **1½ tablespoons chimichurri**. Serve **cheeseburgers** on **toasted buns** topped 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!