

MARLEY SPOON



Mediterranean Beef Burger

with Potato-Broccoli Salad



40-50min



2 Servings

Native to the Peloponnese Peninsula in Greece, Kalamata olives are a deep purple-brown olive with a rich, savory flavor and a tender texture. While these olives are delicious on their own, they add an incredible depth of flavor to anything they're added to—like this Mediterranean-inspired potato-broccoli salad.

What we send

- ½ lb broccoli
- 2 Yukon gold potatoes
- 1 red onion
- 1 oz Kalamata olives
- garlic
- 2 oz feta ⁷
- 2 ciabatta rolls ¹
- ¼ oz dried oregano
- 10 oz pkg grass-fed ground beef

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

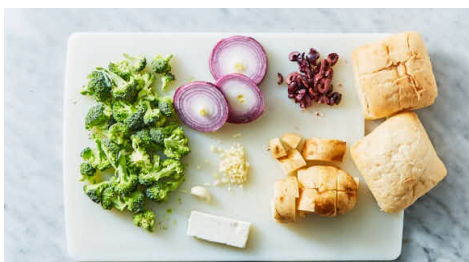
- medium saucepan
- colander
- grill, grill pan, or skillet

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 990kcal, Fat 43g, Carbs 98g, Protein 48g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Cut **broccoli** into 1-inch florets, if necessary. Scrub **potatoes**; cut into 1-inch pieces. Peel **onion**; cut into ½-inch thick rounds, keeping slabs intact. Coarsely chop **olives**, removing pits if necessary. Peel **2 small garlic cloves**; finely chop 1, keeping 2nd clove whole. Set **feta** out to soften. Split **rolls**.



4. Finish potato salad

Coarsely chop **half of the grilled onions** and add to bowl with **potatoes and broccoli**. In a small bowl, whisk together **olives, chopped garlic, ½ teaspoon of the oregano, 1 tablespoon vinegar**, and **3 tablespoons oil**. Season to taste with **salt and pepper**. Add **dressing** to potatoes and broccoli, tossing to coat.



2. Start potato salad

Add **broccoli** to boiling water and cook over high heat until crisp-tender, about 2 minutes. Use a slotted spoon to transfer to a colander to drain. Shake well and transfer to a medium bowl. Return water to a boil, add **potatoes**, and cook over medium heat until tender when pierced with a knife, 8-10 minutes. Drain potatoes well and add to bowl with broccoli.



5. Grill burgers

Form **ground beef** into 2 (4½-inch) patties and season all over with **salt and pepper**. Reduce grill or grill pan heat to medium and add **burgers**. Cook, turning once or twice, about 5 minutes total for medium-rare.



3. Grill onions & rolls

Heat a grill or grill pan over high. Rub **onions** with **oil** and season with **salt and pepper**. Reduce heat to medium-high, add **onions**, and grill until tender and charred in spots, turning once, 8-10 minutes. Brush cut-sides of **rolls** with **oil**. Add to grill; cook, turning occasionally, until golden, about 5 minutes. Rub cut-sides of rolls with **whole garlic clove**.



6. Assemble & serve

In a small bowl, coarsely mash **feta**. Spread on bottom halves of **rolls** then top with **burgers**. Separate remaining **grilled onions** into rings and add to burgers, then close rolls. Serve **burgers** with **potato-broccoli salad** alongside. Enjoy!