

MARLEY SPOON



Guacamole Cheeseburger

with Taco-Spiced Fries & Salsa



30-40min



2 Servings

Holy guacamole! This burger ticks all the boxes. A seared beef patty sits on top of a toasted buttery 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 ²
- 10 oz pkg grass-fed ground beef
- 2 artisan buns ^{1,2,3,4}
- ¼ 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)
- sugar

Tools

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

Cooking tip

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Allergens

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

Nutrition per serving

Calories 1170kcal, Fat 59g, Carbs 105g, Protein 50g



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.



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.



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.



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.



3. Prep burgers

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



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!