

# MARLEY SPOON



## Feta Burger & Onion Jam

with Oven Fries & Garlic Aioli



40-50min



2 Servings

We set out to create a juicy pub-style burger at home—and the result is even more delicious than we imagined! We spread a homemade sweet onion jam on a toasted bun before topping with seared grass-fed beef patties. And like all good burgers, toppings are key! We top it with a savory feta-aioli spread and shredded lettuce. Crispy oven fries and more garlic aioli are alongside for this ultimate burger dinner!

## What we send

- 2 Yukon gold potatoes
- 1 yellow onion
- 2 oz dark brown sugar
- ½ oz tamari soy sauce<sup>2</sup>
- 2 (2 oz) mayonnaise<sup>3,2</sup>
- 2 (2 oz) feta<sup>1</sup>
- 1 romaine heart
- 10 oz pkg grass-fed ground beef
- 2 artisan buns<sup>3,1,2,4</sup>
- garlic

## What you need

- neutral oil
- kosher salt & ground pepper
- unsalted butter<sup>1</sup>
- balsamic vinegar (or red wine vinegar)

## Tools

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

## Cooking tip

Make a slight depression in the center of the patties before cooking to prevent the burgers from puffing up.

## Allergens

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

## Nutrition per serving

Calories 1510kcal, Fat 108g, Carbs 82g, Protein 50g



### 1. Bake fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut into ¼-inch thick fries. On a rimmed baking sheet, toss potatoes with **1½ tablespoons oil**; season with **salt** and **pepper**. Spread in an even layer and roast on lower oven rack until golden and crisp, 30-35 minutes.



### 4. Prep ingredients

While **onions** cook, finely grate **½ teaspoon garlic** into a small bowl. Mix in **mayonnaise**; season lightly with **salt** and **pepper**. In another small bowl, mash together **feta** and **half of the garlic aioli** until spreadable and lightly chunky. Halve **lettuce**; thinly slice 1 half (save rest for own use).



### 2. Start onion jam

Halve and thinly slice **onion**. In a medium heavy skillet, heat **1 tablespoon butter** over medium-high until foaming. Add onions and **a pinch of salt**. Cover and cook, stirring occasionally, until onions have wilted down and halved in volume, 1-2 minutes. Uncover, lower heat to medium-low and cook, stirring occasionally, until onions are golden brown and soft, 10-12 minutes.



### 5. Toast buns

Form **ground beef** into 2 (4-inch wide) patties; make a dimple in the center of one side of each patty. Season both sides with **salt** and **pepper**. Heat **2 tablespoons butter** in reserved skillet over medium. Add **buns**, cut side down; swirl around skillet to absorb butter. Cook until light golden brown and toasted, 1-2 minutes. Remove from skillet; wipe skillet clean.



### 3. Finish onion jam

If **onions** start getting too dark, deglaze with **1 tablespoon water**, scrape, and continue cooking. Once onions are soft and golden brown, add **1 tablespoon each brown sugar and balsamic vinegar**, and **2 teaspoons tamari**. Cook until onions have a jam-like consistency, 2-3 minutes longer. Transfer to a bowl. Wash skillet and reserve for step 5.



### 6. Cook burgers

Heat **1 tablespoon oil** in skillet until lightly smoking. Add **burgers**, dimpled side up, and cook until browned on both sides and medium-rare, 2-3 minutes per side (or longer for desired doneness). Spread **onion jam** on **bottom buns**. Top with **burger**, **feta spread**, and **lettuce**. Serve with **fries** and **remaining garlic aioli**. Enjoy!