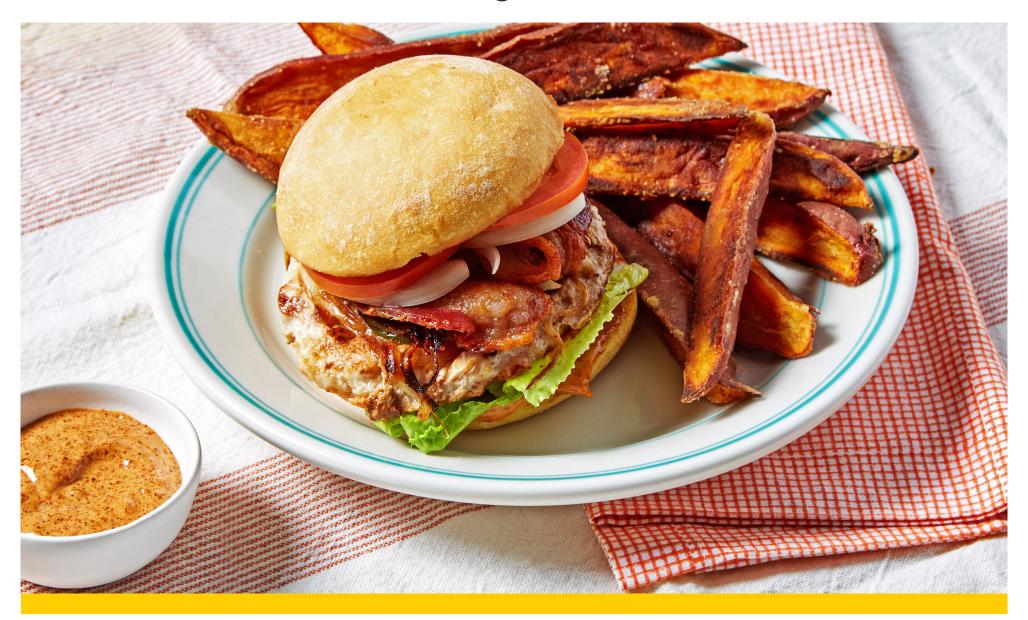
MARLEY SPOON



Bacon Jalapeño Chicken Smashburger

with Sweet Potato Fries & BBQ Mayo





30-40min 2 Servings

The best of the burger is all here-smoky bacon, fresh lettuce and tomato, tangy BBQ mayo-but we're swapping the patty for ground chicken breast! The lighter meat is a perfect canvas for the jalapeños and onions we smash into the burger before searing it in flavorful bacon fat. Sweet potato fries bake to super crispy with a light dusting of flour, so you can enjoy the full burger experiencewithout the beef!

What we send

- 2 sweet potatoes
- 1 yellow onion
- 1 plum tomato
- 1 jalapeño chile
- 1 romaine heart
- 2 oz mayonnaise ^{1,5}
- 1/4 oz BBQ spice blend
- 4 oz pkg thick-cut bacon
- 2 potato buns ^{2,3,4}
- 10 oz pkg grass-fed ground beef

What you need

- all-purpose flour ²
- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- · rimmed baking sheet
- medium nonstick skillet

Cooking tip

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Allergens

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

Nutrition per serving

Calories 1140kcal, Fat 56g, Carbs 94g, Protein 65g



1. Bake fries

Preheat oven to 450°F with racks in the upper and lower thirds.

Cut **sweet potatoes** lengthwise into ½-inch thick fries. Toss on a rimmed baking sheet with **1 tablespoon flour** and **2 teaspoons oil**; season with **salt** and **pepper**. Spread into a single layer. Roast on bottom oven rack until tender and browned on bottom, about 20 minutes.



2. Prep ingredients

Halve **onion** and slice one half very thinly (save rest for own use). Slice **tomato** into thin rounds. Thinly slice **jalapeño**. Separate **2 lettuce leaves** and halve crosswise (save rest for own use).

In a small bowl, stir to combine mayonnaise, 2 teaspoons BBQ spice, 1 teaspoon each of oil and water, and ½ teaspoon sugar. Season to taste with salt and pepper.



3. Cook bacon

Cut **bacon** into 4-inch strips, if needed, and place in a medium nonstick skillet. Set skillet over medium-high heat and cook until fat is rendered and bacon is crisp, 3-4 minutes per side. Transfer bacon to a paper towel-lined plate, reserving fat in skillet.

Cut **potato buns** in half, if necessary, and brush cut sides with **some of the bacon grease**.



4. Cook smashburgers

Evenly divide **chicken** into 2 round patties. Season all over with **salt**.

Heat reserved skillet over medium-high. Add chicken patties, then top with **jalapeños** and **half of the sliced onions**, Cook until the bottom is starting to brown, about 2 minutes, then press with a spatula to flatten into 5-inch wide burgers. Cook, undisturbed, until well browned on the bottom, 2-3 minutes more.



5. Finish burgers

Flip **burgers** and cook until **onions and jalapeños** are softened and charred in spots, and burgers are cooked through, 3-4 minutes.

Meanwhile, flip **fries** and return to oven. Add **buns**, cut sides up, to top oven rack. Bake until buns are toasted and fries are cooked through, 6-10 minutes.



6. Finish & serve

Spread some of the BBQ mayo on bottom buns, then add burgers. Top with bacon, lettuce, onions, and ketchup, if desired. Serve burgers with fries and remaining BBQ mayo for dipping. Enjoy!