



Bacon Jalapeño 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, and tangy BBQ mayo. The classic beef patty 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 experience.

What we send

- 2 sweet potatoes
- 1 yellow onion
- 1 plum tomato
- 1 jalapeño chile
- 1 romaine heart
- 2 oz mayonnaise ^{1,4}
- ¼ oz BBQ spice blend
- 4 oz pkg thick-cut bacon
- 2 potato buns ^{2,3,5}
- 10 oz pkg grass-fed ground beef

What you need

- all-purpose flour ⁵
- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- medium nonstick skillet

Cooking tip

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Allergens

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

Nutrition per serving

Calories 1270kcal, Fat 67g, Carbs 93g, Protein 60g



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.



4. Cook smashburgers

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

Heat reserved skillet over medium-high. Add beef 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, 1-2 minutes more.



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**.



5. Finish burgers

Flip **burgers** and cook until **onions and jalapeños** are softened and charred in spots, and burgers are medium-rare, 3-4 minutes (or longer for desired doneness).

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.



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**.



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!