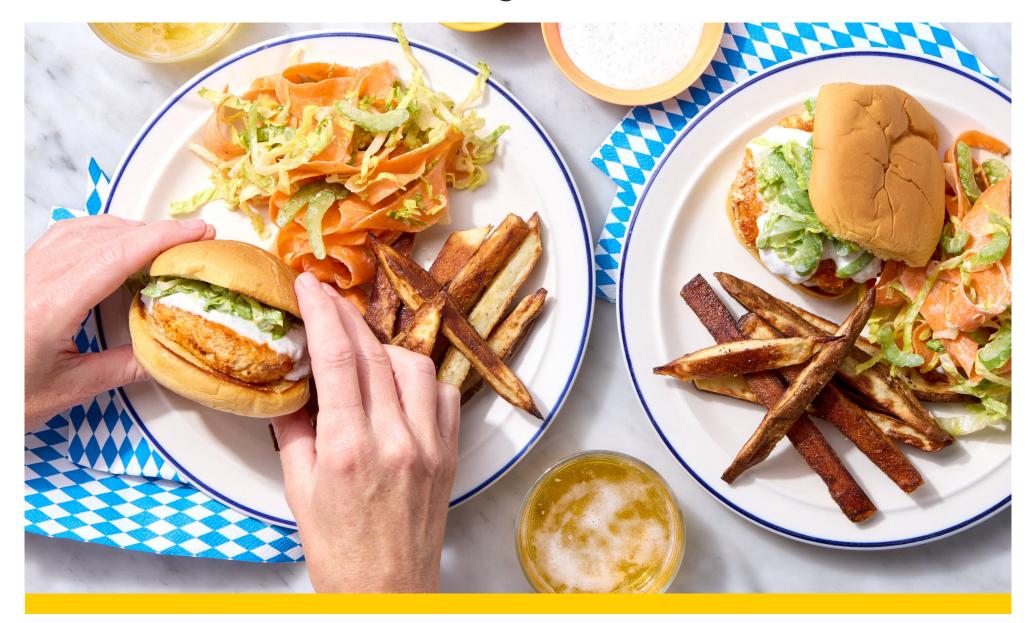
MARLEY SPOON



Buffalo Burger

with Ranch Salad & Fries

2 Servings

When you have two sauces as beloved as Buffalo and ranch, why choose? We toss grass-fed beef patties in tangy Buffalo sauce before piling them into toasted potato buns. The classic sides for Buffalo wings transform into a crunchy salad of romaine, sliced celery, and carrot ribbons. A homemade ranch sauce does double duty as a salad dressing and burger spread, with crisp oven fries cozying up to this saucy party.

What we send

- 2 potatoes
- 1 small bag celery
- 1 romaine heart
- 3 oz carrots
- 4 oz Greek yogurt ²
- ¹/₄ oz ranch seasoning ²
- 2 artisan buns ^{1,2,3,4}
- 10 oz pkg grass-fed ground beef
- 1 oz Buffalo sauce

What you need

- all-purpose flour ⁴
- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- vegetable peeler
- medium nonstick skillet

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 920kcal, Fat 32q, Carbs 103g, Protein 49g



1. Prep fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**: cut lengthwise into 1/2-inch thick fries. On a rimmed baking sheet, toss potatoes with 1 tablespoon flour and 2 tablespoons oil; season with salt and pepper.



2. Bake fries

Spread **potatoes** into a single layer; bake on bottom oven rack until tender and browned on bottom, 16-20 minutes. Flip fries; bake until crispy, about 10 minutes more.



3. Prep ingredients

While **fries** bake, thinly slice **celery** on an angle. Halve **romaine** lengthwise; thinly shred one half crosswise (save rest for own use). Using a vegetable peeler, shave carrot into ribbons.

In a small bowl, combine **yogurt, ranch** powder, and 2 tablespoons water. Add more water, 1 tablespoon as a time, until a thick, pourable consistency. Season with salt and pepper.



4. Toast buns

Once **fries** have roasted for 10 minutes. heat a medium nonstick skillet over medium-high. Lightly brush **cut sides of buns** with **oil**. Add to skillet, cut-side down: cook until toasted, about 1 minute. Transfer to a plate.

M THIS IS A **CUSTOMIZED** RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

5. Cook burgers

Form ground beef into 2 patties, about 4 inches wide and ½ inch thick; generously season with **salt** and **pepper**.

Lightly **oil** same skillet and set over medium-high heat. Add **burgers** and cook until well-browned and mediumrare, 2-3 minutes per side (or longer for desired doneness).

Add **Buffalo sauce** to a medium bowl. Add 1 patty at a time, tossing to coat.



6. Finish & serve

In a medium bowl, toss to combine celery, shredded lettuce, and 2 tablespoons ranch. Season to taste with salt and pepper.

Transfer **burgers** to **toasted buns**. Dollop with **some of the ranch** and top with some of the salad. Add carrots to remaining salad.

Serve Buffalo burgers with salad and oven fries alongside. Enjoy! Questions about the recipe? Cooking hotline: 866-228-4513 (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com