

# 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 <sup>2</sup>
- ¼ oz ranch seasoning <sup>2</sup>
- 2 artisan buns <sup>1,2,3,4</sup>
- 10 oz pkg grass-fed ground beef
- 1 oz Buffalo sauce

## What you need

- all-purpose flour <sup>4</sup>
- 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 32g, Carbs 103g, Protein 49g



### 1. Prep fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**; cut lengthwise into ½-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 at 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.






### 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 medium-rare, 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.

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marleyspoon**



### 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!