

MARLEY SPOON



Double-Double Burger

with Animal Style Fries



1h



2 Servings

They say that imitation is the sincerest form of flattery. In-n-Out, the beloved California chain, is best known for their "animal style" approach to burgers and fries. Decadent cheese sauce, jammy onions, and a special sauce of pickles, mayo, ketchup, and sugar slathers the double stack burgers and crispy oven fries. One bite and we guarantee you'll join the fan club.

What we send

- 2 potatoes
- 2 yellow onions
- 3¼ oz dill pickles
- 2 (2 oz) mayonnaise ^{1,3}
- 1 plum tomato
- 1 romaine heart
- 4 oz VELVEETA® Cheese Sauce ²
- 10 oz pkg grass-fed ground beef
- 2 artisan buns ^{1,2,3,4}
- 4 (¼ oz) Dijon mustard

What you need

- neutral oil
- kosher salt & ground pepper
- sugar
- ketchup

Tools

- rimmed baking sheet
- large heavy skillet (preferably cast-iron)
- microwave

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 1740kcal, Fat 107g, Carbs 127g, Protein 55g



1. Bake fries

Preheat oven to 450°F with a rack in the center. Scrub **potatoes**; cut into ¼-inch thick fries.

On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**; season with **salt** and **pepper**. Spread in an even layer and roast until golden and crisp, 30-35 minutes.



4. Prep burgers

Cut **2 slices tomato**. Tear **2 lettuce leaves** to bun sized pieces. Place **cheese sauce** in a bowl. Divide **beef** into 4 balls and, using damp hands, press each into a 4-inch patty; season with **salt** and **pepper**.

Heat reserved skillet over medium. Toast **buns**, 1-2 minutes, then spread top bun with **sauce**. Arrange **pickles**, **lettuce**, and **tomatoes** on bottom buns.



2. Cook onions

Finely chop **onions**. In a large heavy skillet, heat **1 tablespoon oil** over medium-high until shimmering. Add onions; season with **salt** and **pepper**. Lower heat to medium-low and cook, stirring occasionally, until onions are well browned and soft, 15-20 minutes, deglazing with water 1 tablespoon at a time if bottom of skillet starts getting too dark.



5. Cook burgers

Heat **1 tablespoon oil** in skillet over high until smoking. Add **patties** and cook until well browned and crusty on bottom side, about 2 minutes.

Spread **1 packet mustard** on raw side of each patty. Flip patties so mustard side is down; cook for 1 more minute. Spread a layer of **cheese sauce** on top of each patty.



3. Make special sauce

Transfer **onions** to a bowl; wash skillet and reserve.

Meanwhile, set aside **6 pickle slices** for **burgers**; reserve **1 tablespoon pickle juice**. Finely chop remaining pickles. In a small bowl, stir together **mayonnaise**, **chopped pickles**, **pickle juice**, **2 tablespoons ketchup**, and **1 teaspoon sugar**. Season to taste with **salt** and **pepper**.



6. Assemble & serve

Top **2 patties** with **1 tablespoon each of onions**; stack remaining 2 patties on top of onion-topped patties. Transfer **burger stacks** to prepared **bottom buns**; sandwich with **top buns**.

Microwave **remaining cheese sauce** until warm. Transfer **fries** to a plate and top with **cheese sauce**, **special sauce**, and **onions**. Enjoy!