

MARLEY SPOON



Mexican Guacamole Cheeseburger

with Taco-Spiced Fries & Salsa



30-40min



2 Servings

Holy guacamole! This burger ticks all the boxes. A seared beef patty sits on top of a toasted buttery brioche bun stacked with melted cheddar cheese, creamy guacamole, and tangy pickled red onions. A side of taco-spiced oven fries, with mild tomato salsa for dipping, completes this pretty perfect dinner.

What we send

- 1 russet potato
- 1 shallot
- 2 pieces sharp cheddar ¹
- 10 oz ground beef
- 2 brioche buns ^{2,1,3}
- taco seasoning (use 1½ tsp)
- 4 oz guacamole
- 4 oz salsa

What you need

- neutral oil
- kosher salt & pepper
- red wine vinegar (or apple cider vinegar)
- sugar

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 1230kcal, Fat 75g, Carbs 99g, Protein 43g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then quarter and cut lengthwise into ½-inch wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, **a pinch of salt**, and **a few grinds of pepper**. Spread into an even layer. Roast on lower oven rack until potatoes are golden on the bottom, 20-25 minutes.



4. Cook cheeseburgers

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over high until shimmering. Add **burger patties** (should sizzle vigorously) and cook until well browned on the bottom, about 3 minutes. Flip burgers, then top each with **2 pieces of cheese**. Cover and cook until cheese is melted and burgers are just medium-rare, 2-3 minutes (or longer if desired). Transfer to a plate.



2. Pickle shallots

Meanwhile, peel **shallot** and thinly slice crosswise into rings. In a small bowl, whisk together **2 tablespoons vinegar**, **1 teaspoon sugar**, and **a large pinch of salt**. Add shallots to bowl and toss to coat. Set aside at room temperature until ready to serve.



5. Toast buns

If skillet is dry, add **1 teaspoon oil** over medium heat. Add **buns**, cut sides down, and toast until lightly browned, about 30 seconds.



3. Prep cheese & burgers

Cut **all of the cheddar** in half to make 4 slices. Form **beef** into 2 (5-inch) patties. Season both sides generously with **salt** and **pepper**. Split **brioche buns**, if necessary.



6. Season fries & serve

Use a spatula to gently release **fries** from the baking sheet and toss to coat with **1½ teaspoons taco seasoning**. Place **cheeseburgers** on **toasted buns**, then top each with **guacamole** and **pickled shallots**. Serve **taco-spiced fries** alongside with **salsa** for dipping. Enjoy!