



BBQ Spiced Cheeseburger

with Oven Fries & Creamy Garlic Slaw



30-40min



2 Servings

There are few things more satisfying than burgers and fries for dinners! Zesty barbecue spice blend is added to ground beef for a sweet and tangy spin on a classic. The burgers are topped with melted cheddar cheese and served on a toasty potato bun with a side of crisp oven fries and a creamy cabbage slaw.

What we send

- 1 russet potato
- 1 medium red onion
- garlic (use 1 medium clove)
- 1 oz mayonnaise ^{3,6}
- shredded cabbage blend (use 4 cups)
- 3 pieces sharp cheddar ⁷
- BBQ spice (use 1 Tbsp)
- 10 oz ground beef
- 2 potato buns ¹

What you need

- olive oil
- kosher salt & pepper
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1180kcal, Fat 77g, Carbs 77g, Protein 45g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then halve lengthwise and cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **1 tablespoon oil, salt, and a few grinds of pepper**. Roast on lower oven rack until golden, 23-25 minutes, flipping potatoes halfway through.



4. Toast buns

Heat **1 tablespoon oil** in a medium skillet over medium-high. Toast **buns**, cut sides down, until lightly browned, 1-2 minutes. Transfer to plates.



2. Make slaw

Meanwhile, peel and thinly slice **½ of the onion** into rings (save rest); finely chop **half of the onion rings**. Peel and finely grate **½ teaspoon garlic** into a medium bowl. Whisk in **mayonnaise, 1 tablespoon each of oil and vinegar, ½ teaspoon salt, ¼ teaspoon sugar, and a few grinds of pepper**. Add **chopped onions** and **4 cups cabbage**; toss to combine. Set aside until step 6.



5. Cook cheeseburgers

Heat **2 teaspoons oil** in same skillet over medium-high. Add **burgers** and cook until browned and medium-rare, 2-3 minutes per side (or longer if desired). Divide **cheese** between burgers, then cover skillet and cook until cheese is melted, about 1 minute.



3. Season & shape burgers

Slice **all of the cheddar** in half to make 6 thin slices; set aside until step 5. In a medium bowl, knead to combine **beef** and **1 tablespoon BBQ spice**. Shape beef into 2 (4-inch) patties. Season all over with **½ teaspoon salt** and **a few grinds of pepper**.



6. Finish & serve

Serve **cheeseburgers** on **toasted buns** topped with **onion rings**, and with **oven fries** and **creamy garlic slaw** alongside. Enjoy!