



## Plant-Based Ground Cheddar Cheeseburger

& Crispy Potato Wedges with Pickled Cucumbers



30-40min



2 Servings

| This version of the recipe is customized with plant-based ground.

## What we send

- 2 russet potatoes
- 1 shallot
- 1 cucumber
- ¼ oz fresh cilantro
- 2 potato buns <sup>1,7,11</sup>
- 2 (¾ oz) cheddar <sup>7</sup>
- ½ lb pkg plant-based ground <sup>1,6,15</sup>
- 1 oz mayonnaise <sup>3,6</sup>

## What you need

- neutral oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar) <sup>17</sup>
- sugar

## Tools

- rimmed baking sheet
- medium skillet

## Cooking tip

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## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 900kcal, Fat 47g, Carbs 84g, Protein 39g



### 1. Roast potato wedges

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



### 4. Toast buns

Lightly brush cut sides of **buns** with **oil**. Heat a medium skillet over medium-high. Add buns, oiled sides down, and toast until lightly browned, 1–2 minutes (watch closely). Transfer buns to plates. Coarsely chop **all of the cheese**.



### 2. Prep ingredients

Meanwhile, peel and thinly slice **shallot**. Peel **cucumber**, then halve lengthwise, scoop out seeds, and thinly slice crosswise into half-moons.

Coarsely chop **cilantro leaves and stems**.



### 5. Cook burgers

Shape **plant-based ground** into 2 (4-inch) patties, then season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in same skillet over medium-high. Add **burgers** and cook until browned on the bottom, 2–3 minutes. Flip burgers, then top each with **cheese**. Cover and cook until cheese is melted and burgers are cooked, 2–3 minutes (or longer if desired).



### 3. Pickle cucumbers

In a medium bowl, stir to combine **sliced shallots, cucumbers, 1 tablespoon vinegar**, and **¼ teaspoon sugar**. Season to taste with **salt** and **pepper**. Set aside, stirring occasionally, until ready to serve.



### 6. Make sauce & serve

In a small bowl, whisk to combine **2 tablespoons mayonnaise, 1 teaspoon vinegar**, and **chopped cilantro**; season to taste with **salt** and **pepper**.

Serve **cheeseburgers** on **toasted buns** and top with **some of the special sauce**. Serve **crispy potato wedges** and **pickled cucumbers** alongside. Serve **any remaining special sauce** on the side for dipping. 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 #marthaandmarleyspoon