





Grass-Fed Burger with Crispy Asparagus Fries

 30-40min  2 Servings

Meaty, grass-fed burgers are cooked in a skillet, then swapped out for juicy tomatoes that get caramelized and jammy. The burgers are served with crispy asparagus fries coated in a panko breading, then put in the oven to bake while you prepare the rest of the meal. A creamy goat cheese sauce does double duty as both a burger condiment AND a fancy dip for the asparagus fries. Cook, relax, and en...

What we send

- asparagus
- whole grain mustard ¹⁷
- grass-fed ground beef
- plum tomatoes

What you need

- 1 large egg ³
- kosher salt & ground pepper
- olive oil

Tools

- box grater or microplane
- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 57g, Carbs 40g, Proteins 40g



1. Prep asparagus

Preheat oven to 450°F with rack in the center. Lightly **oil** a rimmed baking sheet. Trim bottom 2 inches from **asparagus**. Set up breading station with 2 separate shallow bowls or baking dishes. Whisk **1 large egg** in one dish, and place **panko** in the second dish. Season each with **salt** and **pepper**.



4. Prep burgers & tomatoes

Shape the **ground beef** into 2 very thin patties, about 5 inches wide. Season all over with **salt** and **a few grinds pepper**. Cut **tomatoes** into ½-inch slices and season all over with **salt** and **a few grinds pepper**.



2. Bread asparagus & roast

Coat **asparagus** in **egg** then remove, letting excess egg drip back into the bowl. Place in bowl with **panko**, toss gently and press to coat (asparagus won't be fully coated). Spread asparagus in a single layer onto prepared baking sheet. Bake on center oven rack until golden brown and crisp, 15-17 minutes. Season with **salt**.



5. Cook burgers & tomatoes

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **burgers** to skillet and cook until browned, 2-3 minutes per side. Transfer burgers to a cutting board. Add **tomatoes** to same skillet and cook until soft and charred around the edges, 1-2 minutes per side.



3. Make sauce

Meanwhile, in a medium bowl, using a fork, mash **goat cheese** with **mustard**, **2 tablespoons water**, and **1 tablespoon oil**. Stir in **mayonnaise** and season to taste with **salt** and **pepper**.



6. Assemble burgers & serve

Split **buns** and place directly on oven rack to toast, about 1 minute (watch closely as ovens vary). Top each bun with a **burger**, **tomato slices**, and some of the **sauce**. Serve **asparagus fries** alongside with **remaining sauce** 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**