





## Grass-Fed Burger with Crispy Asparagus Fries

 30-40min  4 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

- whole grain mustard <sup>17</sup>
- grass-fed ground beef
- asparagus
- plum tomatoes

## What you need

- 1 large egg <sup>3</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- 2 rimmed baking sheets
- box grater or microplane
- large skillet

**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 800kcal, Fat 545g, Carbs 40g, Proteins 39g



### 1. Prep asparagus

Preheat oven to 450°F with racks in the upper and lower thirds. Lightly **oil** 2 rimmed baking sheets. 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. Season each with **salt** and **pepper**.



### 2. Bread asparagus & roast

Coat **asparagus** in **egg** then remove, letting excess egg drip back into the bowl, then toss gently in **panko** and press to coat (asparagus won't be fully coated). Spread evenly between prepared baking sheets. Bake on upper and lower oven racks until golden brown and crisp, shifting pans from top to bottom halfway through, 15-17 minutes. Season to taste with **salt**.



### 3. Make sauce

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



### 4. Prep burgers & tomatoes

Shape the **ground beef** into 4 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**.



### 5. Cook burgers & tomatoes

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **burgers** to skillet, in batches if necessary, and cook until browned, 2-3 minutes per side for medium. 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.



### 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](https://marleyspoon.com)    **#marthaandmarleyspoon**