



BBQ Spiced Cheeseburger

with Oven Fries & Creamy Garlic Slaw



30-40min



4 Servings

There are few things more satisfying than burgers and fries for dinners—except maybe a BBQ spiced burger! Zesty barbecue spice blend is added to grass-fed ground beef for a sweet and tangy spin on a classic. The burgers are topped with melty cheddar cheese and served on a toasty potato bun with a side of crisp oven-fries and a garlicky cabbage slaw. Cook, relax, and enjoy!

What we send

- shredded cabbage blend
- red onion
- bbq spice powder
- garlic
- russet potatoes
- grass-fed ground beef

What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil
- sugar

Tools

- 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

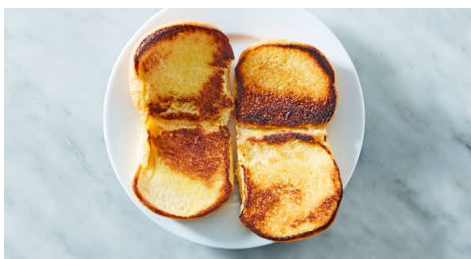
Nutrition per serving

Calories 1100kcal, Fat 66g, Carbs 79g, Proteins 51g



1. Roast potatoes

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



4. Toast buns

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



2. Make slaw

Peel and slice thinly **half of the onion** into rings (save rest for own use), then finely chop **half of the onion rings**. Peel and finely grate **1 teaspoon garlic** into a medium bowl; whisk in **all of the mayo**, **2 tablespoons each oil and vinegar**, **½ teaspoon sugar**, **1 teaspoon salt**, and **a few grinds pepper**. Stir in **cabbage** and **chopped onions**. Set aside until step 6.



5. Cook burgers

Heat **2 teaspoons oil** in a large skillet over medium-high. Add **burgers** and cook until browned and medium-rare, 2-3 minutes per side. Place **1 slice of cheese** on top of each burger, cover, and cook until cheese is melted, about 1 minute more.



3. Shape burgers




Slice **cheddar cheese** in half crosswise to make 4 thin slices (set aside for step 5). In a medium bowl, combine **BBQ spice powder** and **beef**; mix to combine. Shape beef into 2 (4-inch) patties. Season all over with **½ teaspoon salt** and **a few grinds pepper**.



6. Assemble burgers & serve

Place **burgers** on top of toasted buns and top with **reserved sliced onion rings**. Serve **burgers** alongside **potatoes** and **slaw**. 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**