





## BBQ Beef Burger

with Ranch Fries & Succotash

 30-40min  2 Servings

This dish combines all of our favorite summertime flavors on one plate. Grass-fed ground beef burgers are glazed with tangy barbecue sauce, served on a toasted potato bun, with a fresh sweet corn and edamame succotash and ranch-seasoned oven fries alongside.

## What we send

- grass-fed ground beef
- russet potato
- ear of corn
- sweet onion
- ranch spice powder <sup>7</sup>
- barbecue sauce

## What you need

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

## 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

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1160kcal, Fat 56g, Carbs 122g, Proteins 50g



### 1. Roast potatoes

Preheat oven to 450°F with racks in the bottom and center. Scrub **potato**, then cut into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil** and **a pinch each salt and pepper**. Spread in an even layer and roast on the bottom oven rack until golden and crisp on the bottom and lightly browned on top, without stirring, 20-25 minutes.



### 4. Make special sauce

In a small bowl, stir together **mayonnaise**, **1 tablespoon of the barbecue sauce**, **1 teaspoon vinegar**, and **a pinch of pepper**.



### 2. Prep onion & corn

While **potatoes** roast, peel and finely chop **1 cup onion**. Shuck **corn**, removing any strings, and cut kernels from cob.



### 5. Make burgers

Shape **ground beef** into two (4½-inch) patties and season with **salt** and **pepper**. Heat **1 teaspoon oil** in reserved skillet over medium-high. Add burgers and cook until browned, turning once, about 4 minutes. Spread **remaining barbecue sauce** on burgers and cook until glazed and medium-rare, turning once or twice, 1-3 minutes more.



### 3. Make succotash

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and cook, stirring, until lightly browned, 3-4 minutes. Add **corn**, **edamame**, and **3 tablespoons water**; cook until tender and heated through, about 3 minutes. Season with **salt** and **several grinds of pepper**. Transfer to a bowl and cover to keep warm. Wipe out skillet and reserve for step 5.



### 6. Finish & serve

Place **buns** directly on the center oven rack and heat just until toasted, about 2 minutes (watch closely as ovens vary). Place **burgers** on **buns** and transfer to plates. Toss **potatoes** on baking sheet with **2¼ teaspoons ranch seasoning**, using the residual **oil** to coat. Serve with **succotash** alongside and **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](https://marleyspoon.com)    **#marthaandmarleyspoon**