





Bacon-Cheddar Burger

with Spiced Potatoes & Ranch Wedge

 30-40min  2 Servings

Burgers might just be the ultimate summertime comfort food—and this one has it all! A grass-fed beef burger on a classic toasted potato bun that is stacked with crisp, thick-cut bacon and sharp cheddar cheese. The burger is served with taco-spiced oven chips and a ranch wedge salad.

What we send

- grass-fed ground beef
- potato buns ¹
- sharp cheddar cheese ⁷
- bacon
- russet potatoes
- taco seasoning
- romaine heart
- sour cream ⁷
- garlic

What you need

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

Tools

- rimmed baking sheet
- nonstick 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

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1280kcal, Fat 78g, Carbs 73g, Proteins 71g



1. Roast oven chips

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potato**, then slice into 1/8-inch thick rounds. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil, a pinch of salt, and a few grinds pepper**. Spread into an even layer. Roast in lower third of oven until potatoes are golden on the bottom, 20-25 minutes.



4. Make burgers

Form **beef** into two (5-inch) patties. Season both sides generously with **salt and pepper**. Heat **1 tablespoon oil** in a medium nonstick skillet over high until very hot. Add **burgers** and cook until well browned on one side, about 3 minutes.



2. Prep ingredients

Line a second baking sheet with foil. Arrange **bacon** in a single layer. Bake in upper third, checking frequently, until golden-brown and crisp, 15-20 minutes. Transfer to a paper towel-lined plate. Trim stem end from **romaine**. Save a few leaves for burgers, then halve crosswise and cut each piece in half lengthwise, keeping wedges intact. Cut **cheddar** in half.



5. Add cheese & toast buns

Flip **burgers**, then divide **cheese** between the patties. Cover and cook, 2-3 minutes more, or until just medium-rare (or longer for desired doneness). Transfer burgers to a plate. Add **1 teaspoon oil** to same skillet, if dry. Add **buns**, cut-sides down, and toast until lightly browned, about 30 seconds.



3. Make dressing





Peel and roughly chop **1/2 teaspoon garlic**. In a small bowl, whisk together **all of the sour cream, chopped garlic, 1 tablespoon oil, 1/4 teaspoon salt, 1/2 teaspoon each vinegar and sugar, and several grinds of pepper**. Slightly thin dressing by mixing in 1 teaspoon water at a time as needed.



6. Finish & serve

Season **oven chips** with **2 1/4 teaspoons of the taco seasoning**; toss to combine. Place **burgers** on top of **toasted buns**, and top each burger with **bacon, lettuce, and ketchup**, if desired. Spoon **some of the ranch dressing** over the **romaine wedges**. Serve **burger** with **oven chips** and **salad** alongside, and **remaining dressing** 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**