



## Bacon-Cheddar Burger

with Spiced Potatoes & Ranch Wedge

 30-40min  4 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

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- 7

## 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 1170kcal, Fat 67g, Carbs 72g, Proteins 70g



### 1. Roast oven chips

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes**; slice into 1/8-inch thick rounds. On a rimmed baking sheet, toss potatoes with **1/4 cup oil, a pinch salt, and a few grinds pepper**. Divide between 2 baking sheets. Spread in an even layer. Roast, rotating sheets halfway through, until potatoes are golden on the bottom, 20–25 minutes.



### 4. Make burgers

Form **beef** into four (5-inch) patties. Season both sides generously with **salt and pepper**. Heat reserved skillet with **reserved 2 tablespoons bacon fat** over high until very hot. Add **burgers** and cook until well browned on one side, about 3 minutes.



### 2. Prep ingredients

Place **bacon** in a large skillet and set over medium-high heat; cook until crisp, 3–4 minutes per side. Transfer to a paper towel-lined plate. Drain **all but 2 tablespoons fat**; reserve skillet. Trim stem ends 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** among 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-side down, and toast until lightly browned, about 30 seconds.



### 3. Make dressing




Peel and roughly chop **1 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 **4 1/2 teaspoons 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](https://marleyspoon.com)    **#marthaandmarleyspoon**