



PICKY EATER PROOF

## Cheddar Cheeseburger

with Coleslaw & Macaroni Salad



30-40min



4 Servings

If you don't have a grill or grill pan, heat 1 teaspoon oil in a medium skillet over medium-high. Add burgers and cook until browned underneath, 2-3 minutes. Flip burgers, top each with cheese, cover, and cook until cheese is melted and burger is medium-rare, 2-3 minutes.

## What we send

- grass-fed ground beef
- sharp cheddar cheese <sup>7</sup>
- roasted red peppers
- brioche buns <sup>1,3,7</sup>
- elbow macaroni <sup>1</sup>
- scallions
- mayonnaise <sup>3,6</sup>
- shredded cabbage blend
- Dijon mustard <sup>17</sup>
- celery

## What you need

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

## Tools

- colander
- saucepan

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), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 960kcal, Fat 44g, Carbs 91g, Proteins 46g



### 1. Cook pasta

Bring a large saucepan of **salted water** to a boil. Add **pasta** and cook, stirring, until al dente, 8-9 minutes. Drain pasta and rinse under cold water, then drain well. Set aside until step 3. Roughly chop **peppers**. Trim and discard ends from **celery**; finely chop. Trim and discard ends from **scallions**; thinly slice on an angle, keeping dark greens separate.



### 4. Toast buns

Heat a grill, grill pan or a large skillet to high. Brush cut-sides of **brioche buns** with **oil**, then add to grill, grill pan, or skillet cut-side down, and toast until lightly browned, 1-2 minutes (watch closely). Transfer buns to plates.



### 2. Make coleslaw

In a medium bowl, combine **mayonnaise**, **2 tablespoons each oil and vinegar**, and **¼ teaspoon sugar**. Add **cabbage blend**, **scallion whites and light greens**, and **¼ cup of the chopped celery**; toss to combine. Season to taste with **salt** and **pepper**.



### 5. Shape burgers

Shape **beef** into four (4-inch) patties. Brush patties with **oil**, then season all over with **salt** and **a few grinds pepper**. Thinly slice **cheese** lengthwise into four pieces. Heat **1 tablespoon oil** in same skillet over medium, if using.



### 3. Make macaroni salad

In a medium bowl, whisk **Dijon**, **⅓ cup oil**, **2 tablespoons vinegar**, and **¼ teaspoon sugar**. Add **pasta**, **roasted peppers**, **scallion dark greens**, and **remaining chopped celery**, and toss to combine. Season to taste with **salt** and **pepper**.



### 6. Cook burgers & serve

Add **burgers** to grill, grill pan, or skillet. Cook over medium heat until browned underneath, 2-3 minutes. Flip burgers, top each with **1 slice cheese**, then cover. Cook until cheese is melted and burger is medium-rare, 2-3 minutes more. Place **burgers** on **toasted buns** and serve with **coleslaw** and **macaroni salad** alongside. Serve **ketchup** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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