MARLEY SPOON

Ranch Smash Lamb Burger

with Honey Mustard Salad

ca. 20min 2 Servings

A burger is always a good idea, but a smash burger with ranch dressing takes this comforting classic to the next level! Smashing the burger into the skillet creates more surface area for the burgers to brown, which means more flavor. We press onions into the burger for even more flavor as they caramelize while the meat cooks. Add ranch dressing and a toasted bun along with all the fixings and you've smashed it!

What we send

- 1 yellow onion
- 1 plum tomato
- 1 radish
- 1 romaine heart
- 10 oz pkg ground lamb
- 2 potato buns [1,7,11]
- ½ oz whole-grain mustard [17]
- ½ oz honey
- 2 (1 oz) sour cream [7]
- ¼ oz ranch seasoning [7]

What you need

- kosher salt & ground pepper
- neutral oil
- ketchup

Tools

- medium heavy skillet (preferably cast-iron)

Allergens

Wheat (1), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 47g, Carbs 43g, Protein 36g

1. Prep ingredients

Preheat broiler with a rack in the upper third.

Halve and very thinly slice **half of the onion** (save rest for own use). Slice **tomato** into thin rounds. Trim **radishes**, then thinly slice.

Separate **lettuce leaves** and halve crosswise; discard stem end.

2. Cook burgers

Evenly divide **lamb** into 2 thick patties. Season all over with **salt**.

Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add patties, top with **half of the sliced onions**, then press with a spatula to flatten into 5-inch wide burgers. Cook, undisturbed, until browned on bottom, 3–4 minutes.

3. Toast buns

Flip **burgers** and cook until medium-rare and **onions** are softened and charred in spots, 2–3 minutes (or longer for desired doneness).

Meanwhile, split **buns** and spread cut sides lightly with **ketchup**. Toast directly on upper oven rack, cut-side up until lightly browned, about 1 minute (watch closely as broilers vary).

4. Make salad

While **burgers** cook, in a medium bowl, combine **mustard**, **honey**, **1 tablespoon oil**, and **2 teaspoons water**. Season to taste with **salt** and **pepper**.

Add **all but 2 lettuce leaves** and toss to coat.

5. Make ranch

In a small bowl, combine **all of the sour cream** and **half of the ranch seasoning** (save rest for own use). Thin with **water**, 1 teaspoon at a time, to reach desired consistency. Season to taste with **salt** and **pepper**.

6. Finish & serve

Add **radishes** to the **salad** and toss to coat. Transfer **burgers** to **toasted buns** and top with **remaining lettuce lettuce** (tear in half crosswise, if necessary), **tomatoes**, **remaining onions**, and **ranch**. Serve **burgers** with **salad** alongside. Enjoy!