

DINNERLY



Bunless Burger

with Fried Shallot & Blue Cheese Wedge Salad



ca. 20min



2 Servings

Honestly, who needs buns? We all know the juicy beef patty topped with tomatoes, pickles, and ketchup is the real star of the show. So we're skipping the carbs and going straight for the lettuce. You don't even need a side of fries when you can have a wedge salad that's the opposite of boring—all thanks to a sour cream dressing, blue cheese, and crispy fried shallots. We've got you covered!

WHAT WE SEND

- 1 plum tomato
- 1 romaine heart
- 1 oz sour cream ⁷
- 10 oz pkg grass-fed ground beef
- 1 oz blue cheese crumbles ⁷
- ½ oz fried shallots ⁶
- 2 oz bread and butter pickles ¹²

WHAT YOU NEED

- red wine vinegar (or vinegar of your choice) ¹⁷
- kosher salt & ground pepper
- neutral oil
- ketchup

TOOLS

- medium skillet

ALLERGENS

Soy (6), Milk (7), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 540kcal, Fat 39g, Carbs 15g, Protein 33g



1. Prep veggies & dressing

Thinly slice **tomato**. Separate **2-4 lettuce leaves** from stem. Cut **remaining romaine heart** into wedges; discard stem end.

In a small bowl, whisk to combine **sour cream** and **1 teaspoon each of vinegar and water**; season to taste with **salt** and **pepper**.



2. Cook burgers

Shape **beef** into 2 patties (about 5 inches wide and ½ inch thick). Press your thumb in the center of each patty to make an indentation. Season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over high. Add **burgers** and cook until well browned and medium-rare, about 2–3 minutes per side (or longer for desired doneness).



3. Finish & serve

Divide **romaine wedges** between plates. Drizzle with **sour cream dressing**; top with **blue cheese** and **fried shallots**. Arrange **lettuce leaves** alongside; top with **tomatoes, burgers, and pickles**.

Serve **bunless burgers** with **ketchup**, if desired. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!