



Creamed Spinach Burger

with Oven-Fried Onion Rings



30-40min



2 Servings

We're bringing the steakhouse to your home in the form of a crowd-pleasing burger. The patty is amped up with steak seasoning, seared till juicy, then topped with a steakhouse staple, creamed spinach. The result? A truly luxurious burger that feels like a night on the town.

What we send

- 1 medium yellow onion
- garlic (use 1 large clove)
- 3 oz mascarpone ³
- 2 oz panko ¹
- 5 oz baby spinach
- 2 brioche buns ^{2,3,1}
- steak seasoning (use 1 tsp)
- 10 oz ground beef

What you need

- ¼ cup all-purpose flour ¹
- kosher salt & pepper
- 1 large egg ²
- neutral oil

Tools

- rimmed baking sheet
- microplane or grater
- medium skillet

Allergens

Wheat (1), Egg (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1090kcal, Fat 63g, Carbs 86g, Protein 46g



1. Prep ingredients

Preheat oven to 450°F with a rimmed baking sheet placed on a rack in the upper third. Slice **onion** into ¼-inch thick rings; separate rings. Finely grate **1 teaspoon garlic** into a small bowl. Add **mascarpone, 1 tablespoon flour**, and **a pinch each of salt and pepper**. Mash with a fork to combine; reserve for step 4.



4. Cook creamed spinach

Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium-high. In batches, add **spinach**, stirring to wilt after each addition. Add **mascarpone mixture** and cook, stirring, until melted and thickened, 1-2 minutes. Season to taste with **salt and pepper**. Transfer spinach to a bowl and cover to keep warm (spinach will thin out slightly as it sits). Rinse and dry skillet.



2. Bread onion rings

In a medium bowl, beat **1 large egg**. Add **3 tablespoons flour** to a resealable bag; season with **salt and pepper**. Add **panko** to a second resealable bag. Add **onion rings** to bag with flour; shake to coat. Working in batches, dip onions in egg, letting excess drip back into bowl, then add onions to bag with panko, shaking to coat.



5. Toast buns & prep burgers

Heat same skillet over medium-high. Brush cut sides of **buns** with **oil**. Add to skillet, **oiled** sides down, and cook until lightly browned, 1-2 minutes. Transfer to plates. In a medium bowl, gently stir or knead to combine **beef** and **1 teaspoon steak seasoning**. Shape into 2 (4-inch) patties. Season all over with **salt and pepper**.



3. Bake onion rings

Generously drizzle preheated baking sheet with **oil**. Carefully add **onion rings** in a single layer, drizzle with more **oil**, and season with **salt**. Bake on upper oven rack until golden and crisp, 8-10 minutes, flipping onion rings halfway through.



6. Cook burgers & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Add **burgers** and cook, flipping once, until browned and medium-rare, 2-3 minutes per side (or longer if desired). Serve **burgers** on **toasted buns** topped with **some of the creamed spinach**, and with **onion rings** and **remaining creamed spinach** alongside. Enjoy!