



FAST

PICKY EATER PROOF

Sun-Dried Tomato Pesto Burger

with Caprese Salad



20-30min



2 Servings

Caprese salads are a simple, but oh so perfect, summertime side. Milky mozzarella is tossed with sweet and crunchy grape tomatoes and fresh fragrant basil. The salad is served alongside grass-fed beef burger that is topped with a creamy sun-dried tomato pesto aioli.

What we send

- fresh basil
- mayonnaise ^{3,6}
- grape tomatoes
- sun-dried tomatoes ¹⁷
- grass-fed ground beef
- garlic
- brioche buns ^{1,3,7}
- mozzarella ⁷
- red onion

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

Tools

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 1070kcal, Fat 68g, Carbs 75g, Protein 50g



1. Prep ingredients

Preheat a grill to medium-high, if using. Finely chop **sun-dried tomatoes**. Peel and thinly slice **half of the onion** crosswise and separate into rings (save rest for own use). Halve **all of the grape tomatoes** lengthwise. Cut **mozzarella** into ½-inch cubes. Peel and finely chop **½ teaspoon garlic**.



4. Make caprese salad

Preheat a grill pan over high, if using. In a third medium bowl, combine **grape tomatoes, mozzarella, remaining chopped basil**, and **1 tablespoon oil**; stir to combine. Season to taste with **salt and pepper**.



2. Pickle onions

In a medium bowl, toss **onion rings** with **1 tablespoon vinegar**, and a **pinch of sugar**; season with **salt** and **pepper**. Set aside until step 6.



5. Prep burgers & toast buns

Add **beef** and **¼ teaspoon salt** to the medium bowl with **remaining pesto**; stir to combine. Shape beef mixture into two (5-inch) patties. Lightly brush cut-sides of **buns** with **oil**. Add buns, cut-side down, to grill or grill pan and cook until toasted, about 1 minute.



3. Make pesto & aioli

Pick **basil leaves** from stems, discarding stems; finely chop basil leaves. In a second medium bowl, combine **chopped garlic and sun-dried tomatoes, half of the chopped basil, 1½ tablespoons oil**, and season to taste with **salt** and **pepper**. In a small bowl, combine **mayonnaise** with half of the pesto; set aside until step 6.



6. Cook burgers & serve

Lightly brush **burgers** all over with **oil**. Add burgers to grill or grill pan and cook over medium-high heat until browned, about 2 minutes per side for medium-rare. Place **grilled burgers** on **toasted buns** and top with **aioli** and **pickled onions**. Serve **caprese salad** alongside. Enjoy!