

DINNERLY



Burger Meatball Salad with Special Sauce



20-30min



2 Servings

We know what you're thinking and we're just gonna stop you right there. What is a burger meatball salad? It's only the super-hero of salad. It's got the look of a salad topped with meatballs, but the taste of a burger, thanks to the tangy special sauce dressing and bed of typical burger toppings like tomatoes, crisp lettuce, and crunchy burger buns. Burger salad—it's a thing and we're sticking to it! We've got you covered!

WHAT WE SEND

- 1 plum tomato
- 1 romaine heart
- ¼ oz gochugaru flakes
- ½ lb pkg ready to heat beef meatballs
- 2 potato buns ^{2,3,4}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- ketchup
- red wine vinegar (or apple cider vinegar)
- mayonnaise ¹

TOOLS

- rimmed baking sheet

ALLERGENS

Egg (1), Milk (2), Sesame (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 910kcal, Fat 73g, Carbs 66g,
Protein 25g



1. Prep bun & tomato

Preheat oven to 450°F with a rack in the upper third.

Split **buns** then cut into ½-inch cubes. Cut **tomato** into 1-inch pieces.



2. Roast bun & tomato

On a rimmed baking sheet, toss **tomatoes** and **bread cubes** with **1½ tablespoons oil** and **a pinch each of salt and pepper**; spread into an even layer. Roast on upper oven rack until bread is barely toasted, about 5 minutes.



3. Add meatballs

Place **meatballs** on same baking sheet and continue roasting until meatballs are warmed through, **tomatoes** are tender, and **bread** is toasted, about 3 minutes.

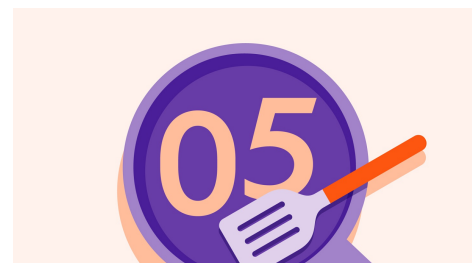


4. Make sauce & prep salad

Meanwhile, in a small bowl, stir to combine **¼ cup of mayo**, **1 teaspoon gochugaru flakes**, **2 tablespoons ketchup**, and **1 tablespoon water**; season to taste with **salt and pepper**.

Thinly slice **lettuce** crosswise, discarding end.

In a large bowl, whisk to combine **2 teaspoons vinegar** and **1 tablespoon oil**; season to taste with **salt and pepper**.



5. Finish & serve

Switch oven to broil with baking sheet still in oven; cook until **meatballs**, **tomatoes**, and **bread** are charred in spots, about 1 minute (watch closely). Add **lettuce** to bowl with **vinaigrette** and toss to coat.

Serve **dressed lettuce** topped with **meatballs**, **tomatoes**, and **toasted bread**. Drizzle **special sauce** over top. Enjoy!



6. Make it picky eater proof

If spice isn't for everyone at your table, feel free to omit some or all of the gochugaru flakes in the special sauce!