

# 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

- 2 artisan buns <sup>1,2,3,4</sup>
- 1 plum tomato
- ½ lb pkg ready to heat beef meatballs <sup>1,2,3,4</sup>
- 2 oz mayonnaise <sup>1,3</sup>
- 2 pkts Sriracha
- 1 romaine heart

## WHAT YOU NEED

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

## TOOLS

- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 920kcal, Fat 63g, Carbs 63g, Protein 28g



### 1. Prep bun & tomato

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

Split **buns** and cut each half into ½-inch pieces. 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.

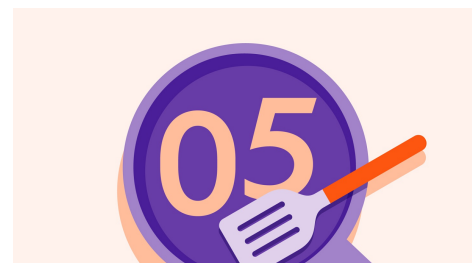


### 4. Make sauce & prep salad

Meanwhile, in a small bowl, stir to combine **mayo**, **Sriracha**, **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**, and with **special sauce** drizzled 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 Sriracha in the special sauce!