

DINNERLY



BBQ Cheeseburger with Crispy Onion Rings



30-40min



2 Servings

In the words of the wise and notable Beyoncé, "Cause if you like it, then you shoulda put a ring on it." We're talking about these golden, crispy onion rings that give the ideal crunch between bites of gooey cheeseburger. We've got you covered!

WHAT WE SEND

- 1 red onion
- 2 (2 oz) panko ¹
- 10 oz pkg grass-fed ground beef
- ¼ oz BBQ spice blend
- 2 potato buns ^{1,7,11}
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- 1 large egg ³
- all-purpose flour ¹
- kosher salt & ground pepper
- neutral oil

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 850kcal, Fat 50g, Carbs 57g,
Protein 41g



1. Prep ingredients

Preheat oven to 450°F with a rimmed baking sheet on a rack in the upper third.

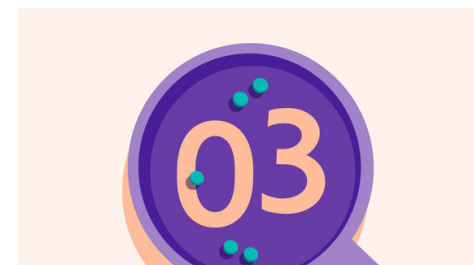
Cut **onion** into ½-inch thick slices; separate into rings.



2. Coat onion rings

In a shallow bowl, beat **1 large egg** with **1 tablespoon water**. Add **2 tablespoons flour** to a large resealable bag; season with **salt** and **pepper**. Add **panko** to a second large resealable bag.

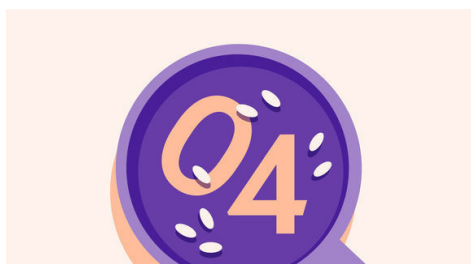
Add **onion rings** to bag with flour; shake to coat. Working in batches, dip onions in egg, letting excess drip back into bowl. Add to bag with panko, shaking to coat; set aside.



3. Bake onion rings

Generously drizzle **oil** on preheated baking sheet. Add **onion rings** in a single layer; drizzle with more **oil** and season with **salt**.

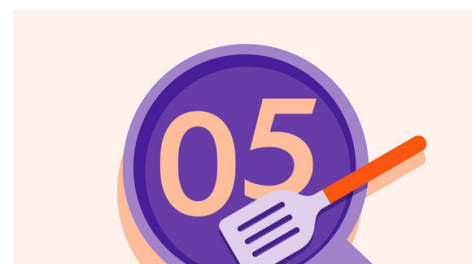
Bake on upper oven rack, flipping once, until golden and crisp, 15–20 minutes.



4. Prep burgers & toast buns

In a medium bowl, combine **beef** with **2½ teaspoons BBQ spice**. Shape into 2 (4-inch) patties; season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **buns**, cut side-down, and cook until lightly browned, 1–2 minutes. Transfer to plates.



5. Cook burgers & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Cook **burgers** until browned, about 2 minutes per side. Sprinkle **cheese** over top; cover and cook until melted and burgers are medium-rare, about 1 minute (or longer for desired doneness).

Serve **BBQ cheeseburgers** on **toasted buns** with **onion rings** alongside. Enjoy!



6. Sauce it up!

These rings were made for dunking. Make a quick batch of special sauce by mixing equal parts mayonnaise and ketchup with some chopped bread & butter pickles. Pass it for dipping or schmear some on your cheeseburger as well.