

DINNERLY



Grass-Fed Burger with Caramelized Onions & Garden Salad



20-30min



2 Servings

We're gonna tell you a fairytale. It starts with a perfectly cooked burger with crispy, browned edges. The burger meets a batch of sweet, caramelized onions, then along come some tomatoes that were hanging in the sun. Those juicy wedges mingle with cider vinegar, a touch of sugar and salt, and olive oil. Hold up. Is this a fantasy? Or is it just Dinnerly goodness? We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 romaine heart
- 1 plum tomato
- 2 potato buns ^{1,2,3}
- 10 oz pkg grass-fed ground beef

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- olive oil

TOOLS

- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 39g, Carbs 42g, Protein 37g



1. Prep veggies & burgers

Halve **onion** lengthwise, then cut crosswise into ¼-inch slices. Finely chop **1 slice of onion** (2–3 tablespoons) and reserve for step 2.

Cut **tomato** lengthwise into 8 wedges through the core. Halve **lettuce** lengthwise; cut crosswise into 1-inch pieces, discarding end.

Divide **beef** into 2 equal portions (do not form patties).



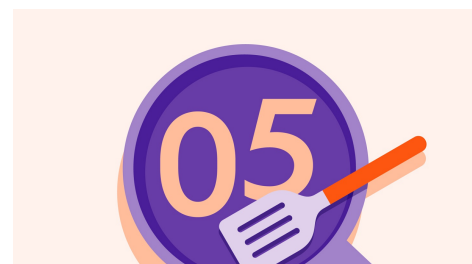
4. Cook burgers

Heat **2 teaspoons oil** in same skillet over high until hot. Add **beef**; smash each mound flat with a spatula, forming 2 (5-inch) patties; season with **salt**. Cook, undisturbed, until edges are browned, 2–3 minutes. Flip, season again with **salt**, and cook until medium-rare, 2–3 minutes more (or longer for desired doneness). Transfer to plates.



2. Marinate tomatoes

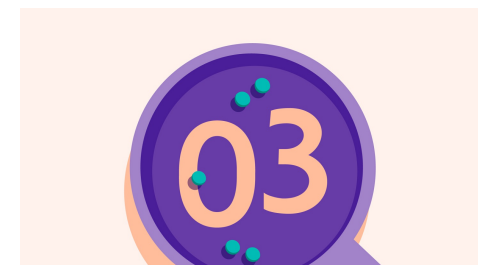
In a large bowl, whisk to combine **chopped onion**, **2 teaspoons vinegar**, and ¼ **teaspoon each of sugar and salt** until sugar is dissolved. Whisk in **2 tablespoons oil**. Stir in **tomatoes**; season with **a few grinds of pepper**. Set aside until ready to serve.



5. Finish & serve

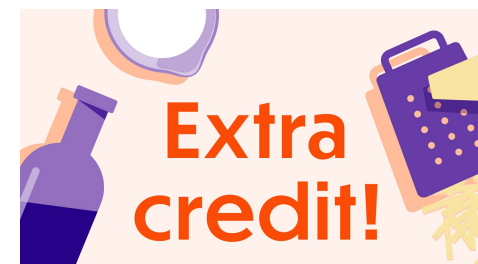
Discard **any fat** in skillet; add **buns**, cut-sides down, and cook until lightly toasted, about 1 minute. Add **lettuce** to bowl with **tomatoes** and gently toss to combine.

Serve **burgers** on **toasted buns** topped with **caramelized onions** and **some of the dressed lettuce**, if desired. Serve **remaining salad** alongside. Enjoy!



3. Caramelize onions

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **sliced onions** and ¼ **teaspoon salt**. Cook until softened and beginning to brown, about 6 minutes. Add **2 tablespoons water** and **2 teaspoons sugar**. Continue cooking, stirring occasionally, until liquid is evaporated and onions are deeply browned, 4–5 minutes. Transfer to a bowl and cover to keep warm. Wipe out skillet.



6. Take it to the next level

Crisp up a couple bacon slices you have lying around! Choose your own adventure by A) Chopping them up to make crunchy bacon bits for the salad or B) Laying the slices on the burger with the caramelized onions. Your call!