



Stuffed Feta Burger

with Spinach-Orzo Salad



20-30min



2 Servings

This inside-out cheeseburger has a cheesy surprise hidden in the middle—deliciously salty, briny feta. Caramelized shallots sweeten in the skillet alongside the burgers, and get layered on top just before serving. A hearty Mediterranean-inspired salad of orzo, spinach, dill, roasted red peppers, and more feta bursts with flavor to round out the meal.

What we send

- 1 shallot
- garlic
- 10 oz pkg grass-fed ground beef
- 3 oz orzo ¹
- ¼ oz fresh dill
- 2 oz roasted red peppers
- 2 oz feta ⁷
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- olive oil

Tools

- medium saucepan
- microplane or grater
- fine-mesh sieve
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 750kcal, Fat 41g, Carbs 46g, Protein 40g



1. Prep ingredients

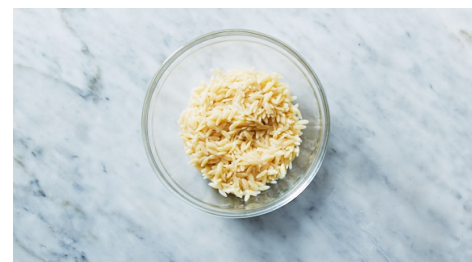
Bring a medium saucepan of **salted water** to a boil. Halve and thinly slice **all of the shallot** lengthwise, then finely chop ¼ cup of the sliced shallots (leave the rest sliced). Grate **1 large garlic clove**.

In a medium bowl, combine **beef** with **2 tablespoons of the chopped shallots**, **1 teaspoon garlic**, **½ teaspoon salt**, and **a few grinds of pepper**.



4. Make burgers

Divide **beef** into 2 equal portions, then flatten into large, thin patties (about 5-inches wide). Using your thumb, make an indentation in the middle of each patty and divide **remaining feta** between them. Press the meat over the cheese to make 4-inch patties. Season all over with **salt** and **a few grinds of pepper**.



2. Cook orzo

Add **orzo** to boiling water and cook until al dente, 6-8 minutes. Drain and rinse under cold water, and drain well again. Transfer orzo to a large bowl.



5. Cook burgers

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **burgers** to skillet; scatter **sliced shallots** around the burgers. Cook burgers until slightly browned, about 3 minutes, stirring shallots occasionally. Flip burgers and continue to cook, about 3 minutes. Remove shallots from skillet once they are dark golden-brown; season lightly with **salt**.



3. Make dressing

Pick **dill fronds** from stems, then roughly chop fronds, discarding stems. Thinly slice **roasted red peppers**. Crumble **half of the feta** (save rest for step 4).

In a small bowl, combine **2 tablespoons vinegar** with **half of the dill fronds**, **2 tablespoons oil**, **¼ teaspoon salt**, and **a few grinds of pepper**.



6. Finish salad & serve

To **orzo**, add **roasted red peppers**, **crumbled feta**, **spinach**, **remaining chopped shallots and dill**, and **half of the dressing**. Toss to combine and season to taste with **salt** and **pepper**.

Serve **burgers** topped with **caramelized shallots** with **orzo salad** alongside. Drizzle **burgers** with **remaining dressing**. Enjoy!