

DINNERLY



Bacon Cheeseburgers with Bacon-Ranch Wedge Salad



1h



2 Servings

If there's one thing that'll make EVERYONE happy at the backyard cookout, it's a bacon cheeseburger. This big batch recipe makes extra servings for all your extra special guests, but no extra steps required. Just throw the patties on the grill, the bacon in the oven, and slice up a quick wedge salad topped with tomatoes, more bacon, and ranch. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 2 (1½ oz) ranch dressing ^{3,7}
- 2 tomatoes on the vine
- 1 head iceberg lettuce
- 2 (10 oz) pkgs grass-fed ground beef
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 4 potato buns ^{1,7,11}
- ¾ oz dill pickles

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- grill or grill pan
- rimmed baking sheet

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 800kcal, Fat 45g, Carbs 31g, Protein 53g



1. Cook bacon

Preheat oven to 450°F with a rack in the center. Preheat grill or grill pan to high.

Arrange **bacon** in a single layer on a rimmed baking sheet. Bake on center oven rack until browned and crisp, rotating halfway through, 10–12 minutes. Transfer bacon to a paper towel-lined plate. Transfer **bacon fat** to a small bowl.



2. Prep ingredients

In a 2nd small bowl, slowly whisk 1 **tablespoon of the bacon fat** into **ranch dressing**.

Cut 1 **tomato** into ½-inch pieces; cut remaining tomato into slices. Cut **half of the lettuce** through the core into 4 wedges. Thinly slice 1 cup of the remaining lettuce.

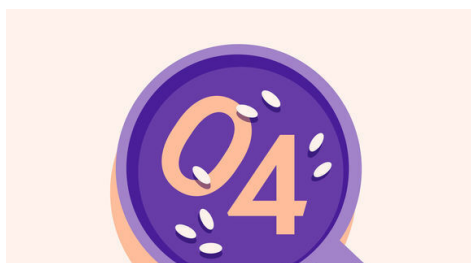
Form **beef** into 4 (4-inch wide) patties; press a slight dimple in each center. Season both sides with **salt** and **pepper**.



3. Cook burgers & toast buns

Brush grill grates with **oil**. Grill **burgers** until deeply browned on the bottom, 2–3 minutes. Flip, top with **cheese**, and cover. Grill until cheese is melted and burgers are medium-rare, 2–3 minutes (or longer for desired doneness).

Split **buns** and brush cut sides with **remaining bacon fat**. Grill, cut side-down, until toasted, 1–2 minutes.



4. Assemble salad & serve

Finely chop 1 **bacon strip**. Arrange **lettuce wedges** on a serving plate. Drizzle with **bacon-ranch dressing** and top with **chopped tomatoes and bacon**.

Spread desired condiments on **buns**. Sandwich with **burgers, pickles, sliced tomatoes and lettuce**, and **remaining bacon**. Serve **wedge salad** alongside. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!