



Cheeseburger Salad

with Pickle Vinaigrette & Ranch Dressing



ca. 20min



2 Servings

If there's anyone who can turn a cheeseburger into a salad, it's Dinnerly (we're patting ourselves on the back as we speak). Forget the bread and go straight for the lettuce, then top it off with beef, tomato, onion, shredded cheese, and crunchy pickles. We're also using the pickle brine to make an unforgettable vinaigrette, and of course we didn't forget the ranch. Who do you think we are? We've got you covered!

WHAT WE SEND

- 1 romaine heart
- 1 plum tomato
- 1 yellow onion
- 3¼ oz dill pickles
- 10 oz pkg grass-fed ground beef
- 2 oz shredded cheddar-jack blend ²
- 1 pkt ranch dressing ^{1,2}

WHAT YOU NEED

- neutral oil
- apple cider vinegar (or vinegar of your choice)
- sugar
- kosher salt & ground pepper
- ketchup

TOOLS

- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 720kcal, Fat 52g, Carbs 15g, Protein 38g

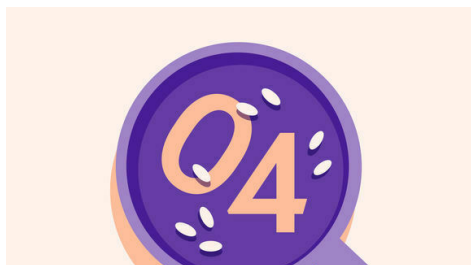


1. Prep veggies

Halve **lettuce** lengthwise, then cut crosswise into ¾-inch pieces, discarding stem.

Cut **tomato** into ½-inch pieces.

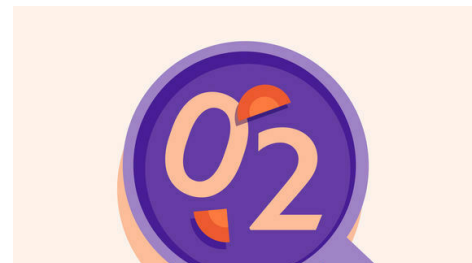
Thinly slice **half of the onion** (save rest for own use).



4. Assemble & serve

Add **lettuce** to bowls; drizzle with **vinaigrette**. Break **burgers** into 1-inch pieces; scatter over top. Sprinkle with **tomatoes, cheese, and remaining onions**.

Serve **cheeseburger salad** with **ranch** and **pickles** over top. Enjoy!



2. Prep vinaigrette & beef

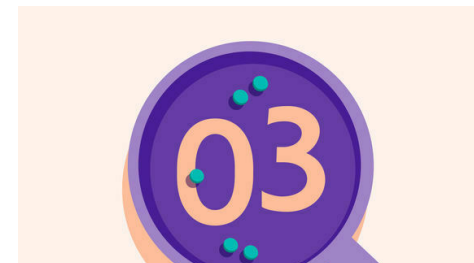
Transfer **any pickle brine** to a small bowl. Add **2 tablespoons oil, 1 tablespoon vinegar, and a pinch of sugar**; whisk to combine. Season to taste with **salt and pepper**. Coarsely chop **pickles**.

In a medium bowl, combine **beef** and **1 tablespoon ketchup**; season with **salt and pepper**. Mix to combine. Shape into 2 thick patties.



5. ...

What were you expecting, more steps?



3. Cook patties

Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **patties**; top with **half of the onions**. Flatten with a spatula into 5-inch wide burgers. Cook, undisturbed, until browned on bottom, 3–4 minutes. Flip; cook until medium-rare and onions are softened and charred in spots, 2–3 minutes (or longer for desired doneness).



6. ...

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