

# DINNERLY



## Low-Carb Steakhouse Burger with Charred Tomatoes & Wedge Salad



ca. 20min



2 Servings

The mere mention of a steakhouse immediately conjures images of juicy, perfectly cooked beef, steak sauce, cooling wedge salads draped with creamy dressings, and, of course...dollar signs! With this bunless burger, we're bringing you all the steakhouse vibes, minus the price tag. Grass-fed patties glazed with Worcestershire sauce are served with charred tomatoes and a romaine wedge salad. We've got you covered!

### WHAT WE SEND

- 2 plum tomatoes
- 1 romaine heart
- 2 (1 oz) sour cream <sup>2</sup>
- ¼ oz granulated garlic
- 10 oz pkg grass-fed ground beef
- 1½ oz Worcestershire sauce <sup>1</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar

### TOOLS

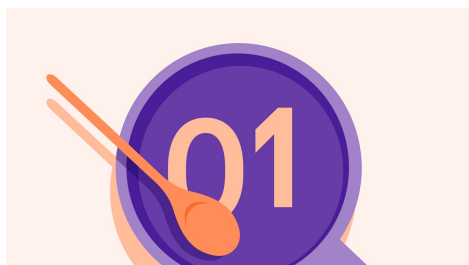
- medium heavy skillet (preferably cast-iron)

### ALLERGENS

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

### NUTRITION PER SERVING

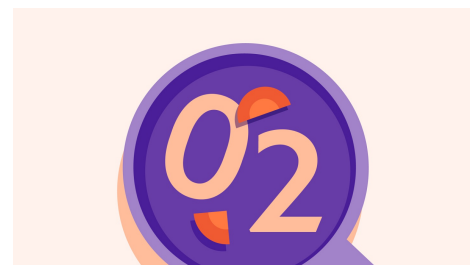
Calories 620kcal, Fat 38g, Carbs 14g, Protein 37g



#### 1. Prep ingredients

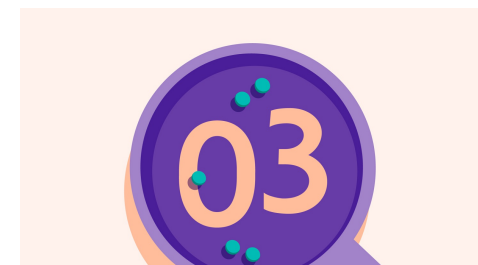
Halve **tomatoes** lengthwise, then season cut sides with **salt** and **pepper**.

Trim root end from **lettuce**, then cut lengthwise into quarters.



#### 2. Make creamy dressing

In a small bowl, combine **sour cream**, **1 tablespoon red wine vinegar**, **1½ tablespoons oil**, **2 teaspoons water**, and **¼ teaspoon granulated garlic**. Season to taste with **salt** and **pepper**.



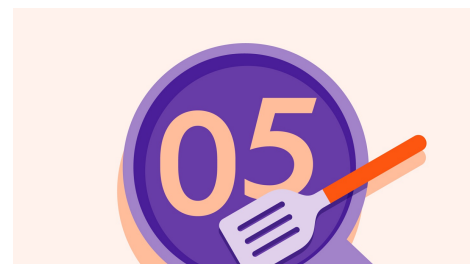
#### 3. Shape burgers

In a medium bowl, use your hands to gently combine **ground beef** and **¼ teaspoon granulated garlic**. Shape into 2 (5-inch) patties. Season with **salt** and a few grinds of **pepper**.



#### 4. Cook burgers

Heat **2 teaspoons oil** in a medium heavy skillet over high. Add **burgers** and cook until browned, 2–3 minutes per side. Pour **Worcestershire sauce** over burgers; flip and cook until medium-rare and glazed, about 1 minute. Transfer to plates.



#### 5. Char tomatoes & serve

Immediately add **tomatoes** to same skillet, cut side-down. Cook until lightly charred, moving tomatoes gently with tongs to help them deglaze skillet, about 3 minutes. Transfer to plates with **burgers** and season with **salt** and **pepper**.

Divide **lettuce** between plates, then spoon **dressing** over **lettuce** and **burgers**. Enjoy!



#### 6. Take it to the next level

As an ode to steakhouse menus, you could add a quick creamed spinach side: chopped spinach, frozen or fresh, cooked with sautéed shallots and a splash of cream.