



Creamed Spinach Burger

with Oven-Fried Onion Rings



30-40min



2 Servings

We're bringing the steakhouse to your home in the form of a crowd-pleasing burger. The patty is amped up with steak seasoning, seared till juicy, then topped with a steakhouse staple, creamed spinach. The result? A truly luxurious burger that feels like a night on the town.

What we send

- 1 medium yellow onion
- garlic (use 1 large clove)
- 3 oz mascarpone cheese ⁷
- 2 oz panko ¹
- 5 oz baby spinach
- 10 oz ground beef
- steak seasoning (use 1 tsp)
- 2 brioche buns ^{1,3,7}

What you need

- all-purpose flour ¹
- kosher salt & ground pepper
- egg ³
- neutral oil, such as vegetable

Tools

- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1090kcal, Fat 63g, Carbs 86g, Protein 46g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet on upper oven rack to preheat. Peel and slice **onion** into ¼-inch thick rings. Peel and finely grate **1 teaspoon garlic** into a small bowl. Add **mascarpone** and **1 tablespoon flour** and season with **salt** and **pepper**; mash with a fork to combine and reserve for step 4.



4. Make creamed spinach

Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **spinach** in batches, stirring to wilt after each addition. Add **mascarpone mixture**; cook, stirring, until melted and thickened, 1-2 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl; cover to keep warm (creamed spinach will thin out slightly). Rinse and dry skillet.



2. Coat onion rings

In a medium bowl, beat **1 large egg**. Add **3 tablespoons flour** to a resealable bag; season with **salt** and **pepper**. Add **panko** to a second resealable bag. Separate **onions** into rings, then add to bag with flour; shake to coat. Working in batches, dip onion in egg, letting excess drip back into bowl, then add onions to bag with panko, shaking to coat.



5. Toast buns & prep burgers

Heat same skillet over medium-high. Brush cut sides of **buns** with **oil**, then cook, cut sides-down, until lightly browned, 1-2 minutes. Transfer to plates. In a medium bowl, gently stir or knead to combine **beef** with **1 teaspoon of the steak seasoning**. Shape into 2 (4-inch) patties; season with **salt** and **pepper**.



3. Bake onion rings

Generously drizzle preheated baking sheet with **oil**. Carefully add **onion rings** in a single layer, drizzle with more oil, and season with **salt**. Bake on upper oven rack, flipping once, until golden and crisp, 8-10 minutes.



6. Cook burgers & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Cook **burgers**, flipping once, until browned, 2-3 minutes per side for medium-rare. Put **burgers** on buns. Top with **some of the creamed spinach** and serve with **onion rings** and **remaining creamed spinach** alongside. Enjoy!