



Smash Burger & Crispy Onion Rings

with Special Sauce & Spinach Salad



30-40min



2 Servings

Is there anything better than crisp onion rings served alongside a juicy burger? No, it is comfort food perfection. But we're always tweaking our techniques to make weeknight cooking a little easier. Here, we lighten up our favorite burger companion by ditching the frying and opting for a baked version. The result is crunchy and golden and without any stovetop top splatter.

What we send

- 1 yellow onion
- 3¼ oz dill pickles
- 2 oz mayonnaise ^{1,3}
- 2 oz panko ⁴
- 10 oz pkg grass-fed ground beef
- 2 artisan buns ^{1,2,3,4}
- 2 (1 oz) sour cream ²
- ¼ oz ranch seasoning ²
- 5 oz baby spinach

What you need

- ketchup
- kosher salt & ground pepper
- ½ cup all-purpose flour ⁴
- neutral oil
- apple cider vinegar (or red wine vinegar)

Tools

- rimmed baking sheet
- large heavy skillet (preferably cast-iron)

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1130kcal, Fat 58g, Carbs 97g, Protein 45g



1. Prep ingredients

Preheat oven to 450°F with a rimmed baking sheet on a rack in the upper third.

Cut **onion** crosswise into ½-inch thick slices; separate into rings. Finely chop **1 tablespoon pickles**.

In a small bowl, stir to combine **mayonnaise, chopped pickles, and 2 tablespoons ketchup**. Season to taste with **salt and pepper**.



4. Smash burgers

Divide **ground beef** into 2 equal portions (do not form patties).

Heat a large heavy skillet (preferably cast-iron) over high until very hot, about 2 minutes. Lightly brush with **oil**. Add beef and smash each mound flat with a spatula, forming 5-inch patties. Season well with **salt** and cook, undisturbed, until outer edges are brown, 2-3 minutes.



2. Coat onion rings

In a large bowl, combine **½ cup each of flour and water**; season with **salt and pepper**, then whisk until smooth. Add **onion rings** and toss to coat.

Place **panko** in a resealable bag; season with **salt and pepper**. Working in batches, add onion rings, seal to close, then shake to coat.



5. Flip burgers & toast buns

Flip **burgers**, season with **salt**, and cook until medium-rare, about 2 minutes more (or longer for desired doneness). Transfer to a plate. Pour off any fat from skillet.

Add **buns**, cut-side down, to same skillet and toast until lightly browned, 1-2 minutes.



3. Bake onion rings

Carefully remove preheated baking sheet from oven, then generously drizzle with **oil**. Add **onion rings** in a single layer and drizzle more **oil** over top; season with **salt**.

Bake on upper oven rack, flipping once, until golden and crisp, about 20 minutes (watch closely as ovens vary).



6. Make salad & serve

In a medium bowl, whisk to combine **all of the sour cream, ranch seasoning, 2 tablespoons water, 1 tablespoon oil, and 1 teaspoon vinegar**. Add **spinach**; toss to coat.

Serve **burgers** on **buns** with a **dollop of special sauce** and **remaining pickles**. Serve **salad, onion rings, and remaining special sauce** alongside. Enjoy!