

DINNERLY



Caramelized Onion Burger with Garden Salad



20-30min



2 Servings

We're gonna tell you a fairytale. It starts with a perfectly cooked burger with crispy, browned edges. The burger meets a batch of sweet, caramelized onions, and then along come some tomatoes that had been hanging in the sun. Juicy wedges of these tomatoes mingle with cider vinegar, a touch of sugar and salt, and olive oil. Hold up. Is this a fantasy? Or is it just Dinnerly goodness? We've got you covered!

WHAT WE SEND

- 1 medium red onion
- 1 plum tomato
- 1 head green leaf lettuce
- 10 oz pkg ground beef
- 2 potato buns ¹

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- olive oil

TOOLS

- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 720kcal, Fat 50g, Carbs 42g, Protein 30g



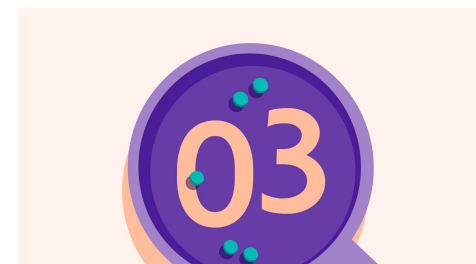
1. Prep ingredients

Halve **onion**, then peel and cut crosswise into ¼-inch slices. Finely chop 1 slice of the onion (2-3 tablespoons) and reserve for step 2. Cut **tomato** into 8 wedges through core. Halve **lettuce** lengthwise, then cut one half crosswise into 1-inch pieces, discarding end (save rest for own use). Divide beef into 2 equal portions (do not form patties).



2. Marinate tomatoes

In a large bowl, combine **chopped onion**, **2 teaspoons vinegar**, and **¼ teaspoon each of sugar and salt**, whisking until dissolved. Whisk in **2 tablespoons oil**. Stir in **tomatoes**; season with **a few grinds of pepper**. Set aside until ready to serve.



3. Caramelize onions

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **sliced onions** and **¼ teaspoon salt**. Cook until softened and beginning to brown, about 6 minutes. Add **2 tablespoons water** and **2 teaspoons sugar**. Continue cooking, stirring occasionally, until liquid is evaporated and onions are deeply browned, 4-5 minutes. Transfer to a bowl and cover to keep warm. Wipe out skillet.



4. Cook burgers

Heat same skillet over high until hot, about 2 minutes. Add **2 teaspoons oil**. Place **beef** in pan and smash each mound flat with a spatula, forming 2 (5-inch) patties; season with **salt**. Cook, undisturbed, until edges are browned, 2-3 minutes. Flip, season again with salt, and cook until cooked through, 2 minutes. Transfer to plates.



5. Finish & serve

Pour off **any fat** in skillet, then add **buns**, cut sides down, and cook until lightly toasted, about 1 minute. Add **lettuce** to bowl with **tomatoes** and gently toss to combine. Serve **burgers** on **toasted buns** topped with **caramelized onions** and **some of the dressed lettuce**. Serve **remaining salad** alongside. Enjoy!



6. Take it to the next level

Crisp up a couple of the bacon slices that you might have lying around. Choose your own adventure by A) chopping them up to make crunchy bacon bits for the salad or B) laying the slices on the burger along with the caramelized onions. Your call.