



## Cheddar Cheeseburger

with Coleslaw & Macaroni Salad



20-30min



2 Servings

If you don't have a grill or grill pan, heat a skillet over high. Brush cut-sides of brioche buns with oil, then add to skillet, cut side down, and toast until lightly browned, 1-2 minutes. Heat 1 teaspoon oil in same skillet over medium-high. Add burgers and cook until browned underneath, 2-3 minutes. Flip burgers, top each with cheese, cover, and cook until cheese is melted and burger is medium-rare, 2-3 minutes.



## What we send

- 4 oz elbow macaroni <sup>1</sup>
- 2 oz roasted red peppers
- 2 oz celery
- 1 oz scallions
- 1 oz mayonnaise <sup>3,6</sup>
- 1 bag shredded cabbage blend (use 4 cups)
- 2 pkts Dijon mustard <sup>17</sup>
- 2 brioche buns <sup>1,3,7</sup>
- 10 oz ground beef
- 2 pieces sharp cheddar <sup>7</sup>

## What you need

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

## Tools

- grill or grill pan skillet
- medium saucepan

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1230kcal, Fat 74g, Carbs 90g, Protein 47g



### 1. Prep macaroni salad

Light a grill, if using. Bring a medium saucepan of **salted water** to a boil. Add **pasta** and cook, stirring, until al dente, 8–9 minutes. Drain pasta and rinse under cold water, then drain well. Set aside until step 3. Coarsely chop **roasted red peppers**. Trim ends from **celery**, then finely chop. Trim **scallions**, then thinly slice on an angle, keeping dark greens separate.



### 2. Make coleslaw

In a medium bowl, combine **1 tablespoon each of mayonnaise, oil, and vinegar** and a **pinch of sugar**. Add **4 cups cabbage blend, scallion whites and light greens**, and **1 tablespoon of the chopped celery**; toss to combine. Season to taste with **salt** and **pepper**.



### 3. Make macaroni salad

In a medium bowl, whisk **all of the Dijon, 3 tablespoons oil, 1½ tablespoons vinegar**, and a **pinch of sugar**. Add **pasta, roasted peppers, scallion dark greens**, and **remaining chopped celery**, and toss to combine. Season to taste with **salt** and **pepper**.



### 4. Toast buns

Heat a grill pan over high, if using. Brush cut sides of **brioche buns** with **oil**, then add to grill or grill pan, cut side down, and toast until lightly browned, 1–2 minutes (watch closely). Transfer buns to plates.



### 5. Shape burgers & grill

Shape **beef** into 2 (4-inch) patties. Brush patties with **oil**, then season all over with **salt** and a **few grinds of pepper**. Add **burgers** to grill or grill pan. Cook over medium heat until browned underneath, 2–3 minutes.



### 6. Finish & serve

Flip **burgers**, top each with **1 piece of the cheese**, then cover and cook until cheese is melted and burgers are medium-rare, 2–3 minutes (or longer for desired doneness). Place **burgers** on **toasted buns** and serve with **coleslaw** and **macaroni salad** alongside. Serve **ketchup** on the side, if desired. Enjoy!