



Cheddar Cheeseburger

with Creamy Coleslaw & Tangy 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 ¹
- 2 oz roasted red peppers
- 2 oz celery
- 1 oz scallions
- 1 oz mayonnaise ^{3,6}
- shredded cabbage blend (use 4 cups)
- Dijon mustard (use 2 tsp) ¹⁷
- 2 brioche buns ^{1,3,7}
- 10 oz ground beef
- 2 pieces cheddar ⁷

What you need

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

Tools

- grill or grill pan
- 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 to high, if using. Bring a medium saucepan of **salted water** to a boil. Add **pasta**; 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 **2 teaspoons 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!