



DINNERLY



Caramelized Onion Beef Burger with Marinated Tomato Salad

 20-30min  4 Servings

We're gonna tell you a fairytale. It starts with a grass-fed burger with crispy, browned edges, that's cooked to perfection. 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 Dinnerl...

WHAT WE SEND

- red onion
- ground beef
- green leaf lettuce
- plum tomatoes

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- large skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 604.0kcal, Fat 35.0g, Proteins 31.0g, Carbs 44.0g



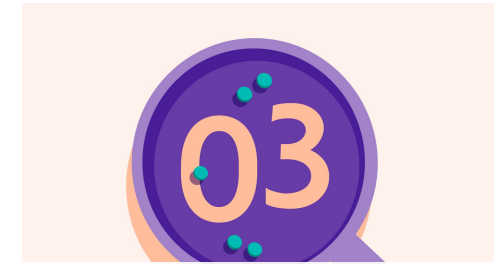
1. Prep ingredients

Trim ends from **onion**, then halve, peel, and cut crosswise into ¼-inch slices. Finely chop 1 slice onion (about **3 tablespoons**), and reserve for step 2. Cut **tomato** into 8 wedges through core. Slice **lettuce** crosswise into 1-inch pieces; discard end. Divide **beef** into 4 equal portions (do not form patties).



2. Marinate tomatoes

In a large bowl, whisk **cider vinegar**, **chopped onion**, ½ **teaspoon sugar**, and ¼ **teaspoon salt** until dissolved. Whisk in **3 tablespoons oil**. Stir in **tomatoes** and season with **a few grinds of pepper**.



3. Caramelize onions

Heat **1½ tablespoons oil** in large skillet over medium-high. Add **sliced onions** and ½ **teaspoon salt**. Cook until softened and beginning to brown, about 6 minutes. Add ¼ **cup water** and **1 tablespoon sugar**. Continue cooking until liquid is evaporated and onions are deeply browned, 4-5 minutes. Transfer to a bowl, cover to keep warm. Wipe out skillet.



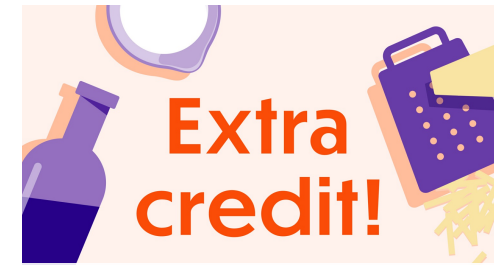
4. Cook burgers

Heat same skillet over high until hot, about 2 minutes. Add **2 teaspoons oil**. Place **beef** in pan, in batches if necessary, smashing each mound flat with a spatula, to form 5-inch patties. Season with ½ **teaspoon of salt**. Cook, undisturbed, until edges are brown, 2-3 minutes. Flip, season with **another ½ teaspoon salt**, and cook 2 minutes more. Transfer to plates.



5. Finish & serve

Pour off any fat from skillet, then add **buns**, cut sides-down, and cook until lightly toasted, about 1 minute. Add **lettuce** to bowl with **tomatoes** and toss gently to combine. Transfer **burgers** to **buns** and top 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.