

Fo sku1086 web

Chopped Cheeseburgers

on Kaiser Rolls with Pickles



30-40min



4 Servings

Ground beef's potential has never been more celebrated than in this delicious sandwich inspired by a classic cheeseburger. Green bell pepper is sauteed and yellow cheddar is melted into the beef mixture, while toasted, buttery kaiser rolls serve as the perfect vehicle. Don't forget the pickles (and ketchup, if you'd like)! Cook, relax, and enjoy!

What we send

- medium red onion
- green bell pepper
- kosher dill pickle
- ground beef
- romaine heart

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- box grater
- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 750.0kcal, Fat 37.4g, Proteins 41.3g, Carbs 88.0g



1. Prep vegetables

Halve and peel red onion. Finely chop $\frac{3}{4}$ of the onion. Thinly slice remaining $\frac{1}{4}$ onion and set aside. Cut sides away from bell pepper, discarding stem and seeds, and finely chop. Halve romaine lengthwise and thinly slice crosswise.



4. Cook beef

Add beef and season with pepper and $\frac{1}{2}$ teaspoon salt. Cook, breaking up with a wooden spoon, until browned and cooked through, 5-7 minutes. Add cheese and stir until almost melted. Remove skillet from heat.



2. Prep cheese and pickle

Preheat broiler with rack 6 inches from heat source. Grate cheddar on the large holes of a box grater. Thinly slice pickle into rounds



5. Toast buns

Split kaiser rolls and spread cut sides and outside tops and bottoms with mayonnaise. Working in batches, place cut-sides down on a rimmed baking sheet and broil until golden brown and toasted, 30 seconds-1 minute (watch closely). Flip buns and toast, cut-side up until golden, 30 seconds-1 minute.



3. Cook vegetables

Heat 1 tablespoon oil in a large skillet over medium-high. Add bell pepper and chopped onion and season with $\frac{1}{2}$ teaspoon salt. Cook, stirring often, until softened, about 5 minutes.



6. Build sandwiches

Top bottom buns with shredded lettuce, meat mixture, sliced red onion and pickles. Sandwich with tops. Serve with lots of napkins. Enjoy!