



DINNERLY



Grass-Fed Cheeseburger with Macaroni Salad

 20-30min  4 Servings

This macaroni salad is a nostalgic throwback to the kind you might remember having as a kid. Elbow macaroni is mixed with a slightly sweet, tangy dressing and crunchy celery. It's a perfect match for the hearty grass-fed burger, which is bunless and piled high with caramelized onions and sharp cheddar—classic toppings everyone loves. It's sure to be a crowd pleaser! We've got you covered!

WHAT WE SEND

- elbow macaroni
- red onion
- grass fed ground beef
- apple cider vinegar
- celery

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil
- sugar

TOOLS

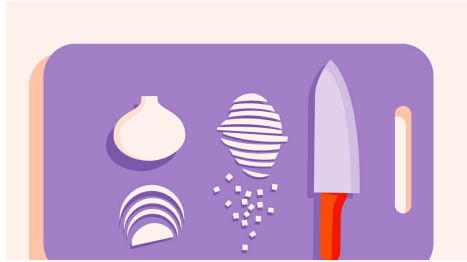
- colander
- large nonstick skillet
- medium saucepan
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 747.0kcal, Fat 43.7g, Proteins 34.9g, Carbs 52.4g



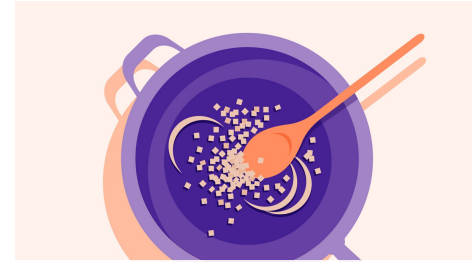
1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Trim ends from **red onion**, then halve, peel, and thinly slice. Finely chop $\frac{1}{4}$ **cup onion**, leave the rest sliced. Trim ends from **celery**, then finely chop. Thinly slice **cheddar** crosswise into thin strips. Shape the **ground beef** into 4 very thin patties, about $\frac{1}{4}$ -inch thick.



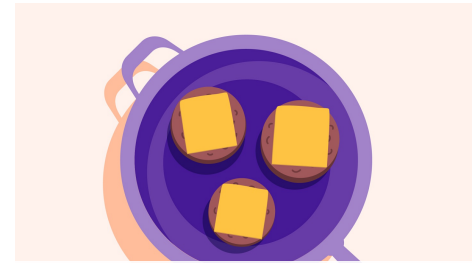
4. Cook burgers

Heat **2 teaspoons oil** in the same large skillet over high. Season **burgers** all over with **1 teaspoon salt** and **a few grinds pepper**. Working in batches, add burgers to skillet and cook until browned, pressing on the patties using a spatula, about 1 minute. Transfer to a rimmed baking sheet and repeat with remaining burgers.



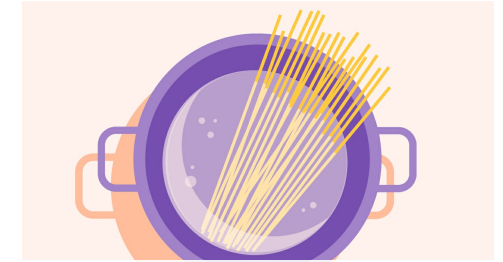
2. Caramelize onion

Heat **1 tablespoon oil** in a large nonstick skillet over medium. Add **sliced onion**, cover, and cook, stirring occasionally, until softened, about 3 minutes. Uncover, season with $\frac{1}{2}$ **teaspoon salt**, and cook, stirring frequently, until onions are golden brown, 8–12 minutes. Transfer to a bowl, cover to keep warm, and wipe out the skillet.



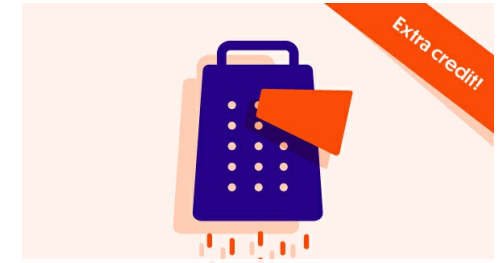
5. Melt cheese & finish

Preheat broiler with top rack 4–6 inches from heat source. Top **burgers** with **cheddar** and transfer to oven; broil until cheese is melted, 1–2 minutes (watch closely as broilers vary). Top burgers with **caramelized onions** and serve alongside **macaroni salad**. Enjoy!



3. Make macaroni salad

Add **pasta** to boiling water and cook until al dente, about 7 minutes. Drain and rinse under cold water. In a large bowl, whisk **mayonnaise**, **cider vinegar**, **2 teaspoons sugar**, and **1 tablespoon oil** until combined. Transfer drained pasta to dressing along with **chopped onion** and **celery**, and toss to coat; season to taste with **salt** and **pepper**.



6. Hack

Make your own "special sauce" for these phenomenal cheeseburgers by combining equal parts mayo & ketchup or mayo & mustard (depending on your condiment allegiance).