

# DINNERLY

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## Open-Faced Cheeseburgers with Grilled Squash & Tomato Salad



20-30min



2 Servings

We thought it was time to squash the beef. So we did...with a meal that combines both on the grill. Open-faced cheeseburgers let your eyeballs take in the full glory of melted, velvety fontina draped across the top of grass-fed beef patties so your stomach can know just what it's in for. The burgers are served with a simple side of grilled yellow squash and tomatoes dressed with a garlicky vina...

### WHAT WE SEND

- plum tomatoes
- garlic
- yellow squash
- grass fed ground beef
- red wine vinegar

### WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

### TOOLS

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 599.0kcal, Fat 35.9g, Proteins 33.0g, Carbs 34.5g



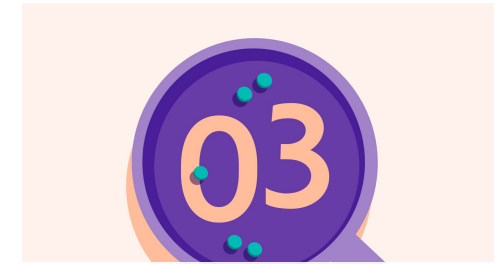
#### 1. Prep ingredients

Preheat grill to medium-high, if using. Peel **2 large cloves garlic**; finely chop one and leave 2nd clove whole. Trim stem ends from **yellow squash**, then halve lengthwise. Halve **ciabatta** horizontally. Thinly slice **tomatoes** crosswise. Shape **ground beef** into two (4-inch) patties. Halve **fontina** crosswise.



#### 2. Make vinaigrette

In a medium bowl, combine **chopped garlic, vinegar**, and **2 tablespoons oil**. Season to taste with **salt and pepper**. Preheat grill pan over medium-high, if using.



#### 3. Grill squash & ciabatta

Brush cut-sides of **squash and ciabatta** with **oil**; transfer to grill or grill pan. Grill, turning occasionally, until ciabatta is golden brown on both sides, 10-12 minutes, and squash is lightly charred and tender, 12-14 minutes. Transfer to cutting board. Rub cut-sides of ciabatta with the **remaining whole garlic clove**. Slice squash into ¼-inch half moons.



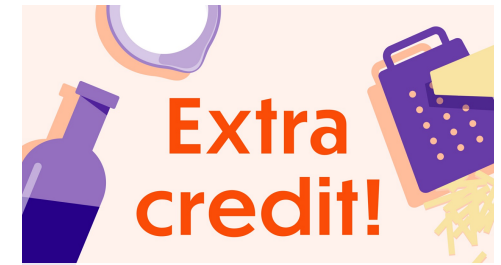
#### 4. Grill burgers

Meanwhile, season **burgers** with ¼ **teaspoon salt** and **a few grinds pepper**. Drizzle **tomato slices** with **oil**; season with **a pinch each salt and pepper**. Grill **burgers & tomatoes** and cook until browned, about 2 minutes. Flip burgers, top each with **grilled tomato** and **fontina**. Cover, cook until **cheese** is melted and **burgers** are medium-rare, 1-2 minutes.



#### 5. Finish & serve

Place **burgers** on top of **ciabatta**, then season with **a few grinds pepper**. Add **squash and remaining tomatoes** to bowl with **vinaigrette**. Toss to coat; season to taste with **salt and pepper**. Serve with **cheeseburgers**. Enjoy!



#### 6. Kids pitch in!

It's time to make the burgers! Get any willing help to do the burger-shaping for you in step 1. Make sure hands are very clean before (and after!).