



# DINNERLY

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

 20-30min  4 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
- grass fed ground beef
- yellow squash
- garlic
- 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 600.0kcal, Fat 35.9g, Proteins 33.0g, Carbs 34.9g



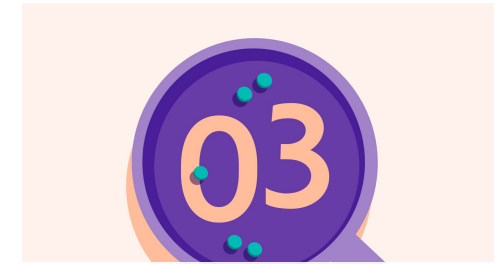
#### 1. Prep ingredients

Preheat grill to medium-high, if using. Peel **3 large cloves garlic**; finely chop two and leave 3rd whole. Trim stem ends from **yellow squash**, then halve lengthwise. Halve **ciabatta** horizontally. Thinly slice **tomatoes** crosswise. Shape **ground beef** into four (4-inch) patties. Halve each piece of **fontina** crosswise.



#### 2. Make vinaigrette

In a large bowl, combine **chopped garlic**, **vinegar**, and **¼ cup 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. 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 **reserved whole garlic clove**. Slice squash into ¼-inch half moons.



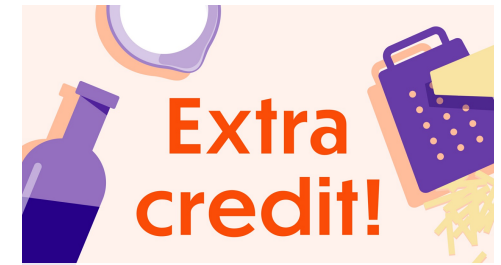
#### 4. Grill burgers

Meanwhile, season **burgers** with **½ teaspoon salt** and **a few grinds pepper**. Drizzle **tomato slices** with **oil**; season with **a pinch each salt and pepper**. Grill burgers and tomatoes until browned, about 2 minutes. Flip burgers, top each with **grilled tomatoes** and **fontina**. Cover and 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!).