



LOW-CARB

Stuffed Goat Cheese Burger

with Spinach-Orzo Salad



20-30min



4 Servings

This inside-out, cheeseburger has a goat cheese surprise hidden in the middle. Caramelized shallots sweeten in the skillet alongside the burgers, and get layered on top just before serving. A hearty Mediterranean-inspired salad of orzo, spinach, dill, roasted red peppers, and crumbled goat cheese bursts with flavor to round out the meal.

What we send

- grass-fed ground beef
- shallot
- garlic
- baby spinach
- fresh dill
- roasted red peppers

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- fine-mesh sieve
- large nonstick skillet
- medium saucepan

Allergens

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

Nutrition per serving

Calories 670kcal, Fat 37g, Carbs 42g, Proteins 39g



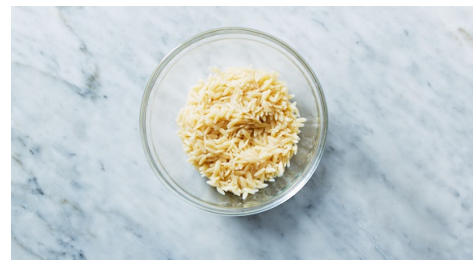
1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Halve, peel, and thinly slice **all of the shallot** lengthwise, then finely chop $\frac{1}{2}$ cup of the sliced shallots (leave the rest sliced). Peel and grate **2 large garlic cloves**. In a large bowl, combine **beef** with $\frac{1}{4}$ cup of the chopped shallots, **2 teaspoons garlic**, **1 teaspoon salt**, and **a few grinds pepper**.



4. Make burgers

Divide **beef** into 4 equal portions, then flatten into large, thin patties (about 5-inches wide). Using your thumb, make an indentation in the middle of each patty and distribute **remaining goat cheese** among them. Press the meat over the cheese to make 4-inch patties. Season all over with **salt** and **a few grinds pepper**.



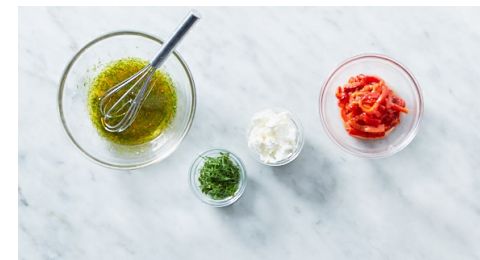
2. Cook orzo

Add **orzo** to boiling water and cook until al dente, 6-8 minutes. Drain and rinse under cold water, and drain well again. Transfer orzo to a large bowl.



5. Cook burgers

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **burgers** to skillet, in batches if necessary, and scatter **sliced shallots** around burgers. Cook burgers until browned, about 3 minutes, stirring shallots occasionally. Flip burgers, cook, about 3 minutes more. Remove shallots from skillet once dark golden-brown; season lightly with **salt**.



3. Make dressing

Pick **dill fronds** from stems, then roughly chop fronds, discarding stems. Thinly slice **roasted red peppers**. Crumble **half of the goat cheese**. In a small bowl, combine **3 tablespoons vinegar** with half of the dill fronds, **3 tablespoons oil**, $\frac{1}{2}$ **teaspoon salt**, and **a few grinds pepper**.



6. Finish salad & serve

To **orzo**, add **roasted red peppers**, **crumbled goat cheese**, **spinach**, **remaining chopped shallots and dill**, and **half of the dressing**. Toss to combine and season to taste with **salt** and **pepper**. Serve **burgers** topped with **caramelized shallots** and with the **orzo salad** alongside. Drizzle **burgers** with **remaining dressing**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**