



# DINNERLY



**ONE-PAN**

## Burger Meatball Salad with Special Sauce

 20-30min  2 Servings

We know what you're thinking and we're just gonna stop you right there. What is a burger meatball salad? It's only the super-hero of salad. It's got the look of a salad topped with meatballs, but the taste of a burger, thanks to the tangy special sauce dressing and bed of typical burger toppings like tomatoes, crisp lettuce, and crunchy ciabatta. Burger salad—it's a thing and we're sticking to ...

### WHAT WE SEND

- grass-fed ground beef
- Sriracha
- plum tomatoes
- romaine heart
- 2 potato buns <sup>1</sup>

### WHAT YOU NEED

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

### TOOLS

- rimmed baking sheet

### ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 810kcal, Fat 57g, Carbs 40g, Proteins 35g



#### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Split **ciabatta** and cut each half into ½-inch pieces. Cut **tomato** into 1-inch pieces.



#### 2. Season & form meatballs

Tear a **packed ¼ cup of the ciabatta cubes** into small crumbs. Add to a medium bowl, along with **2 tablespoons water**, and mash until it forms a coarse paste. Add **ground beef**, **½ teaspoon salt**, and **a few grinds pepper**; mix well to combine. Form into **12 meatballs**.



#### 3. Roast ingredients

On a rimmed baking sheet, toss **tomatoes** and **remaining ciabatta cubes** with **1½ tablespoons oil** and **a pinch each salt and pepper**; spread into an even layer. Place **meatballs** on same baking sheet and roast on upper rack until meat is cooked through, tomatoes are tender, and ciabatta is toasted, about 10 minutes.



#### 4. Make sauce & prep salad

While **meatballs** roast, in a small bowl, combine **mayonnaise**, **all of the Sriracha** (or less, depending on heat preference), **2 tablespoons ketchup**, and **1 tablespoon water**; season to taste with **salt** and **pepper**. Thinly slice **romaine** crosswise, discarding ends. In a large bowl, whisk **2 teaspoons vinegar** and **1 tablespoon oil**; season to taste with **salt** and \_\_p...



#### 5. Finish & serve

Switch oven to broil with baking sheet still in oven; cook until **meatballs**, **tomatoes**, and **ciabatta** are charred in spots, about 1 minute (watch closely). Add **lettuce** to bowl with **vinaigrette** and toss to coat. Serve **dressed lettuce** topped with **meatballs**, **tomatoes**, and **toasted ciabatta**, and drizzle all over with **special sauce**. Enjoy!



#### 6. Make it picky eater proof

If spice isn't for everyone at your table, feel free to omit some or all of the Sriracha in the special sauce!