



DINNERLY



ONE-PAN

Burger Meatball Salad with Special Sauce

 20-30min  4 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

- sriracha pkt
- grass-fed ground beef
- romaine heart
- 2 potato buns ¹
- 2 plum tomatoes

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 rolls** and cut each half into ½-inch pieces. Cut **tomatoes** into 1-inch pieces.



2. Season & form meatballs

Tear a **packed ½ cup of the ciabatta cubes** into small crumbs. Add to a medium bowl, along with ¼ cup water, and mash until it forms a coarse paste. Add **all of the ground beef, 1 teaspoon salt, and a few grinds pepper**; mix well to combine. Form into **20 meatballs**.



3. Roast ingredients

On a rimmed baking sheet, toss **tomatoes** and **remaining ciabatta cubes** with **3 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 **all of the mayonnaise, 1-2 Sriracha packets** (or less, depending on heat preference), ¼ cup ketchup, and **2 tablespoons water**; season to taste with **salt and pepper**. Thinly slice **romaine**, discarding ends. In a large bowl, whisk **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt and __pepp...**



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!