



DINNERLY



Steakhouse Burger with Charred Tomatoes & Wedge Salad

 ca. 20min  2 Servings

The mere mention of a steakhouse immediately conjures images of juicy, perfectly cooked beef, steak sauce, cooling wedge salads draped with creamy dressings, and, of course...dollar signs! With this bunless burger, we're bringing you all of the steakhouse vibes, minus the price tag. Grass-fed patties glazed with Worcestershire sauce are served with charred tomatoes and a romaine wedge salad. We...

WHAT WE SEND

- garlic
- romaine heart
- grass-fed ground beef
- plum tomatoes
- white 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 519.0kcal, Fat 36.9g, Proteins 36.0g, Carbs 10.6g



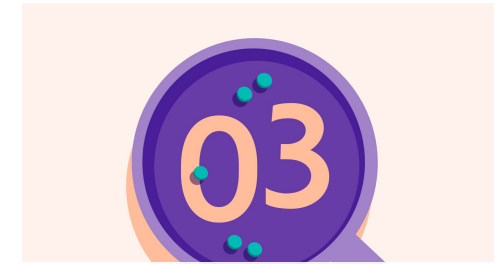
1. Prep ingredients

Peel and finely grate **1 medium clove garlic**. Halve **tomatoes** lengthwise, then season cut sides with **salt** and **pepper**. Trim root end from **romaine**, then cut into quarters lengthwise.



2. Make creamy dressing

In a small bowl, combine **sour cream**, **vinegar**, **1½ tablespoons oil**, **2 teaspoons water**, and **¼ teaspoon of the grated garlic**. Season to taste with **salt** and **pepper**.



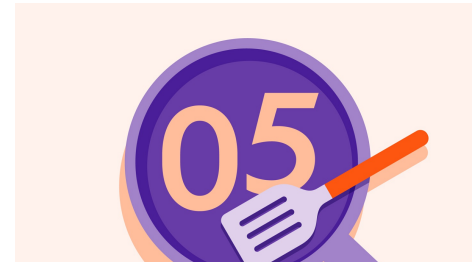
3. Shape burgers

In a medium bowl, use your hands to gently combine **ground beef** and **remaining garlic**. Shape into two 5-inch patties. Season with **¼ teaspoon salt** and a **few generous grinds pepper**.



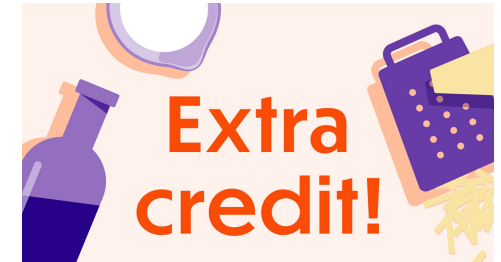
4. Cook burgers

Heat **2 teaspoons oil** in a medium cast-iron skillet over high. Add **burgers** and cook until browned, 2–3 minutes per side. Pour **Worcestershire sauce** over burgers. Flip burgers and cook until medium-rare and glazed, about 1 minute. Transfer to plates.



5. Char tomatoes

Immediately add **tomatoes** to same skillet, cut side-down. Cook until tomatoes are lightly charred on cut-side, about 3 minutes, moving tomatoes gently with tongs to help them deglaze the skillet. Transfer tomatoes to plates with burgers and season with **salt** and **pepper**. Divide **romaine** between plates, then spoon **dressing** over **lettuce** and **burgers**. Enjoy!



6. Take it to the next level

As an ode to steakhouse menus, you could add a quick creamed spinach side. Chopped spinach, frozen or fresh, cooked with sautéed shallots and a splash of cream.