



DINNERLY



Steakhouse Burger with Charred Tomatoes & Wedge Salad

 20-30min  4 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

- romaine hearts
- white wine vinegar
- plum tomatoes
- garlic
- grass-fed ground beef

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 515.0kcal, Fat 35.8g, Proteins 36.2g, Carbs 12.1g



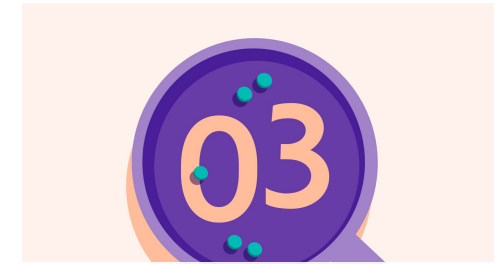
1. Prep ingredients

Peel and finely grate **2 medium cloves garlic**. Halve **tomatoes** lengthwise, then season cut-sides with **salt** and **pepper**. Trim root ends from **romaine**, then cut into quarters through core.



2. Make creamy dressing

In a small bowl, combine **sour cream**, **vinegar**, **2 tablespoons each oil and water**, and $\frac{1}{4}$ **teaspoon of the grated garlic**. Season to taste with **salt** and **pepper**.



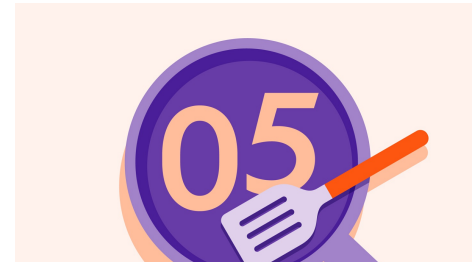
3. Shape burgers

In a medium bowl, use your hands to gently combine **ground beef** and **remaining garlic**. Shape into four 4-inch patties. Season with $\frac{1}{2}$ **teaspoon salt** and a **few grinds pepper**.



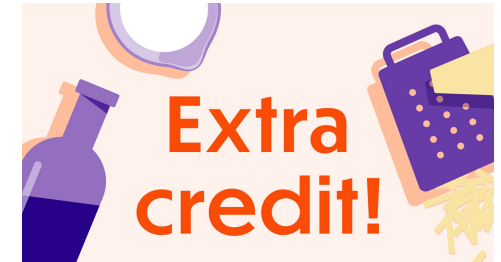
4. Cook burgers

Heat **1 tablespoon oil** in a large 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 glazed, about 2-3 minutes more. 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.