

**CUSTOM RECIPE** This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

# Carb Smart Cheeseburger Salad

with DIY Special Sauce

Carb Smart

30 Minutes







**Ground Beef** 







Panko Breadcrumbs

Cheddar Cheese,

shredded

Ketchup











Mayonnaise

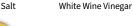




Garlic Salt



Dijon Mustard





# Start here

Before starting, wash and dry all produce.

Measurements , 1 tbsp , (2 tbsp), within steps

4 person Ingredient

#### Bust out

Medium bowl, measuring spoons, large bowl, small bowl, strainer, whisk, large non-stick pan

# Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Double Ground Beef	500 g	1000 g
Croutons	28 g	56 g
Panko Breadcrumbs	1/4 cup	½ cup
Spring Mix	113 g	227 g
Roma Tomato	1	2
Dill Pickle, sliced	90 ml	180 ml
Cheddar Cheese, shredded	⅓ cup	½ cup
Mayonnaise	2 tbsp	4 tbsp
Ketchup	2 tbsp	4 tbsp
Garlic Salt	½ tsp	1 tsp
White Wine Vinegar	1 tbsp	2 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



## Make patties

- · Combine beef, panko, Dijon, 1/4 tsp (1/2 tsp) garlic salt and 1/4 tsp (1/4 tsp) pepper in a medium bowl. (TIP: If you prefer a firmer patty, add an egg to mixture!)
- Form beef mixture into two 5-inch-wide patties (4 patties for 4 ppl).

If you've opted for **double beef**, add an extra 1/4 tsp (1/2 tsp) salt to the beef mixture. (TIP: For 4 ppl, if you prefer a more tender meatball, add 2 eggs to the mixture!) Form into four 5-inch-wide patties (8 patties for 4 ppl).



- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ tbsp (1 tbsp) oil, then patties. Pan-fry until cooked through, 4-5 min per side.\*\*
- When patties are cooked through, top with cheese. Cover and cook until cheese melts, 1 min.
- Remove from heat.



### Prep

- Meanwhile, halve tomato lengthwise and cut into 1/4-inch half-moons.
- Drain pickles over a small bowl. (NOTE: You will use pickle brine in step 4 to make special sauce.)
- Finely chop 1 tbsp (2 tbsp) pickles. Cut remaining pickles in half.



# Make special sauce

- Add mayo, ketchup, chopped pickles and 1/4 tsp (1/2 tsp) garlic salt to the small bowl with reserved pickle brine.
- Season with pepper.



# Dress salad greens

- Add vinegar, 1 tbsp (2 tbsp) oil and 1/2 tsp (1 tsp) sugar to a large bowl. Season with salt and pepper, then whisk to combine.
- Add **spring mix**, then toss to combine.



#### Finish and serve

- Divide dressed greens between plates. Top with tomatoes, patties and halved pickles.
- Sprinkle with **croutons** and drizzle **special sauce** over top.

**Dinner Solved!**