



## *Deluxe Cheeseburger Salad*

*This unexpected spin on the classic burger will delight even the pickiest eaters at the table.*



- 4 sesame seed hamburger bun tops
- 1 small red onion, divided
- 2 plum tomatoes
- $\frac{3}{4}$  lb 95% lean ground beef
- $\frac{1}{2}$  cup finely diced dill pickles
- $\frac{3}{4}$  cup ketchup
- 1 tbsp yellow mustard
- 8 cups thinly sliced romaine lettuce
- 1 cup (4 oz) shredded cheddar cheese

1. Preheat oven to 425°F. Slice bun tops into  $\frac{1}{4}$ -in. strips (if bun tops are very thick, slice bottoms off horizontally before slicing into strips). Arrange in a single layer on **Large Bar Pan**; bake 8-10 minutes or until lightly toasted. Remove to **Stackable Cooling Rack**; cool completely.
2. Slice half of the onion crosswise into thin rings using **Ultimate Mandoline** fitted with thin slicing blade. Remove and discard stems from tomatoes; cut tomatoes into quarters lengthwise and slice crosswise using **Utility Knife**. Set onion and tomatoes aside.
3. Cook ground beef in **(8-in.) Sauté Pan** over medium-high heat 5-7 minutes or until no longer pink, breaking beef into crumbles using **Slotted Turner**. Chop remaining onion half using **Food Chopper**. Finely dice pickles using Utility Knife. In **Classic Batter Bowl**, combine chopped onion, pickles, ketchup and mustard. Add cooked ground beef; mix well using **Small Mix 'N Scraper**®.
4. To serve, arrange lettuce on large serving platter. Spoon beef mixture over lettuce. Top with cheese, tomatoes and sliced onion. Arrange hamburger bun croutons around edge of platter. Serve immediately.

Yield: 6 servings

Nutrients per serving: Calories 250, Total Fat 10 g, Saturated Fat 5 g, Cholesterol 55 mg, Carbohydrate 20 g, Protein 20 g, Sodium 730 mg, Fiber 3 g