

## Longhorn Beef Chimichurri & Cheddar Burger with Pickled Red Onions

**2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes**

Dear Run Land & Cattle Ground Longhorn Beef, thawed  
Village Farm Tomatoes, washed  
Leaf Safari or Bella Verdi Hydroponic Lettuce, root ball removed, leaves picked, washed and dried  
Stryk Jersey Farm Cheddar Cheese  
Slow Dough Bread Co. Challah Buns, thawed  
Farmhouse Kitchen Pickled Red Onions  
Farmhouse Kitchen Chimichurri, stirred well before use  
Farmhouse Kitchen Red Wine Vinaigrette, shaken or stirred well before use  
Sea salt and fresh cracked black pepper  
Olive or vegetable oil

Preheat oven to 350°F degrees.

**STEP 1** Place a large cast iron skillet or saute pan over medium heat. While the skillet is heating, add the ground beef to a mixing bowl and add ½ tsp. salt and pepper. Combine with your hands to evenly distribute the spice. Form 2 burger patties a little wider than the bun, approximately 5-6". When the pan is hot, add 2 tsp. oil and swirl to coat. Add the burger patties. Sear for about 3-4 minutes on the first side until well-browned. Flip the burgers over to sear the second side for an additional 3-4 minutes for medium doneness. (Note: Add 1-2 additional minutes of cooking time for medium-well doneness.) During the last minute of cooking, top the burger with shredded cheddar cheese. Cover with a lid or foil until the cheese is just melted, about 20-30 seconds. Transfer the burger patties to a plate and loosely tent with foil to keep warm.

**STEP 2** Toast the challah buns in the oven for 3-4 minutes until lightly crisp on the outside and soft on the inside. Alternatively, butter or oil the cut-side of the buns and toast them in a skillet over medium-heat until golden and crispy, about 3-4 minutes.

**STEP 3** Tear the lettuce into bite sized pieces and add to a bowl. Toss with half of the red wine vinaigrette. Season with salt, pepper, and additional vinaigrette to taste. Slice the tomatoes into rounds. Season the tomatoes with salt and pepper to taste.

**STEP 4** To build the burger, spread chimichurri sauce on the bottom bun and top with a burger patty. Top with sliced tomatoes and pickled red onions. Serve with a side of dressed lettuce. Enjoy!