SALAD BURGER WITH SHALLOT, DIJON & SHERRY VINAIGRETTE

PREP TIME: 15 MINUTES **COOK TIME:** 5 – 10 MINUTES **SERVES:** 2

INGREDIENTS:

16 oz ground beef, split in half
1 head Romaine lettuce, cut
1 pint cherry tomato, sliced in half
1 cucumber, sliced
4oz extra virgin olive oil
3 tablespoons sherry vinegar
1/2 teaspoon Dijon mustard
1 shallot, minced
1 sprig of thyme, leaves chopped
Salt and pepper

DIRECTIONS

1. In a bowl, combine the mustard, sherry vinegar, shallot and thyme.
2. Whisk in the oil and season with salt and pepper.
3. In a larger bowl, combine the romaine lettuce, tomato and cucumber.
4. Grill burgers to desired temperature. For rare, grill for 4 minutes total (125°F), medium-rare, for 5 minutes total (135°F), medium, for 6 to 7 minutes total (145°F), well-done, for 8 to 9 minutes total (160 °F).
5. Season salad with salt and pepper and toss with dressing.
6. Top salad with burger.