

## Italian Chopped Burger Salad with Garlic Parmesan Dressing

### Ingredients:

#### *Parmesan Croutons:*

1 loaf French or Italian bread  
¼ cup butter  
3 tablespoons grated Parmesan cheese  
2 cloves of minced garlic

#### *Garlic Parmesan Dressing:*

¼ cup lemon juice  
¼ cup extra virgin olive oil  
2 cloves garlic, minced  
¼ teaspoon kosher salt  
¼ teaspoon freshly ground black pepper  
¼ cup grated Parmigiano Reggiano cheese  
2 tablespoons fresh Italian parsley, chopped

#### *Italian Chopped Salad:*

2 tablespoons olive oil  
**4 Steakhouse Elite Grass-Fed Beef Burgers**  
Kosher salt, to taste  
Freshly ground black pepper, to taste  
4 cups romaine lettuce, chopped  
2 green onions, sliced  
Red grape tomatoes, chopped  
½ English cucumber, chopped  
1 hard-boiled egg, chopped (optional)  
Parmesan cheese, for garnish  
Parmesan croutons, for garnish

### Instructions:

#### *Make the Parmesan Croutons:*

Preheat oven to 300 degrees F. Cut four ¾ inch thick slices of French or Italian bread into small pieces (about 3 ½ cups).

In a small saucepan, melt ¼ cup butter over medium heat and transfer to a large bowl. Stir in 3 tablespoons grated Parmigiano Reggiano cheese and 2 cloves of minced garlic. Add the cut bread pieces and stir to coat.

Spread the bread pieces on a shallow baking sheet in a single, even layer. Bake for 20 minutes until croutons are golden brown, stirring at least once halfway through.

Cool the croutons completely until crispy. They can also be made ahead and stored in an airtight container at room temperature up to 24 hours.

*Cook the Burgers:*

Preheat a grill or large grill pan to medium-high. Meanwhile, season the ground beef burger patties with salt and pepper, making an indentation in the center of each.

Brush the burgers with olive oil and cook for about 3 minutes, turn over and cook for another 4-5 minutes until burger is cooked through medium or to your liking (adjust time for desired temperature).

*Italian Chopped Salad and Dressing:*

Meanwhile, make the salad dressing by whisking together lemon juice, olive oil, garlic, salt and pepper, incorporating the Parmigiano Reggiano cheese and fresh parsley in a small bowl. Set aside.

Add the chopped salad ingredients into a large mixing bowl – romaine, onions, tomatoes, cucumber. Add the Garlic Parmesan dressing to the salad and toss to coat. Divide chopped salad mixture between four individual salad bowls.

Top each salad with a cooked burger (sliced or chopped into large chunks) and garnish with shaved Parmigiano Reggiano cheese and Parmesan croutons. Serve any additional salad dressing on the side.

*Serves 4.*