

RECIPE | TOMATOES

BURGER BOWL



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BURGER BOWL



30 min

10 min
PREP.

20 min
COOKING



2



easy

INGREDIENTS

FOR THE SALAD:

- 1 12oz** Pure Flavor® RedRoyals® Sweet Cherry Tomatoes
- On-The-Vine, halves
- 1 small head romaine lettuce
- 1 red onion, sliced
- 1 cup pickles, sliced

FOR THE MEAT:

- 1 lb** ground beef
- ½ tsp** onion powder
- ½ tsp** garlic powder
- ½ tsp** paprika
- ¼ tsp** dried oregano
- ¼ tsp** black pepper

FOR THE SAUCE:

- ¼ cup** mayo
- 1 tbsp** ketchup
- 1 tbsp** dill relish
- 1 tbsp** pickle juice
- 1 tsp** yellow mustard
- 1 tsp** yellow mustard
- ½ tsp** paprika
- ¼ tsp** garlic powder
- ¼ tsp** onion powder

DIRECTIONS

- 1** Heat skillet over medium-high heat. Add ground beef and spices.
- 2** Break the beef as it cooks, until fully cooked through.
- 3** While beef is browning add all sauce ingredients into a small bowl and whisk together until combined.
- 4** Assemble bowl by adding shredded romaine lettuce, cooked beef, onions, pickles and tomatoes. Drizzle sauce over bowl and enjoy!