

Tomato-Basil Burgers

with Olive Aioli & Green Bean-Tomato Salad

In this unique spin on the classic burger, we're serving succulent beef patties nestled between tart tomato slices on one side, and fresh basil leaves and creamy aioli on the other. A sauce popular in Southern France and Northern Italy, aioli is served alongside a wide array of dishes. We're using ours as a spread, and flavoring it with briny Kalamata olives and lemon juice. On the side, we're serving an herbaceous salad of blanched green beans and fresh tomato dressed in a simple vinaigrette made with mustard, lemon juice and shallot.



Ingredients

- 8 Ounces Ground Beef
- 2 Sesame Seed Buns
- 6 Ounces Green Beans
- 2 Cloves Garlic
- 1 Tomato
- 1 Lemon
- 1 Bunch Basil

Knick Knacks

- 2 Tablespoons Dijon Mustard
- 2 Tablespoons Mayonnaise
- 1 Ounce Kalamata Olives
- 1 Shallot

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 15 to 25 min



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Recipe #689

1

**Prepare the ingredients:**

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Trim off and discard the stem ends of the green beans. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Quarter and deseed the lemon. Peel and mince the shallot to get 2 tablespoons of minced shallot (you may have extra); place in a bowl with **the juice of 3 lemon wedges**. Halve and core the tomato; thinly slice 1 half and medium dice the other. Pick the basil leaves off the stems; discard the stems. Pit and roughly chop the olives. Halve the buns.

2

**Blanch the beans:**

Add the **green beans** to the pot of boiling water. Cook 3 to 5 minutes, or until bright green and slightly tender. Drain thoroughly and rinse under cold water for 30 seconds to 1 minute to stop the cooking process. Pat dry with paper towels.

3

**Form & cook the burgers:**

In a medium bowl, combine the **ground beef**, **all but a pinch of the garlic paste** and **half the mustard**; season with salt and pepper. Mix until just combined. Form the mixture into two ½-inch-thick burgers. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **burgers**. Cook 2 to 4 minutes per side, or until browned and cooked to your desired degree of doneness. Transfer to a plate, leaving any browned bits (or fond) in the pan.

4

**Make the olive aioli & vinaigrette:**

While the burgers cook, in a small bowl, combine the **olives**, **mayonnaise**, **remaining garlic paste** and **the juice of the remaining lemon wedge**; stir to combine and season with salt and pepper to taste. Set aside. Add the **remaining mustard** to the **shallot-lemon juice mixture**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until thoroughly combined.

5

**Make the salad:**

While the burgers continue to cook, in a large bowl, combine the **blanched green beans**, **diced tomato** and **half the basil** (tearing the leaves just before adding); season with salt and pepper. Add as much of the **vinaigrette** as you'd like (you may have extra); toss to coat and season with salt and pepper to taste.

6

**Toast the buns & plate your dish:**

Heat the pan of reserved fond on medium until hot. Add the **buns**, cut sides down. Toast 1 to 2 minutes, or until lightly browned. Transfer to a clean, dry work surface. Top each toasted bun bottom with **half the sliced tomato**, a **cooked burger**, **half the olive aioli**, **half the remaining basil** and a toasted bun top. Divide the **finished burgers** and **salad** between 2 plates. Enjoy!