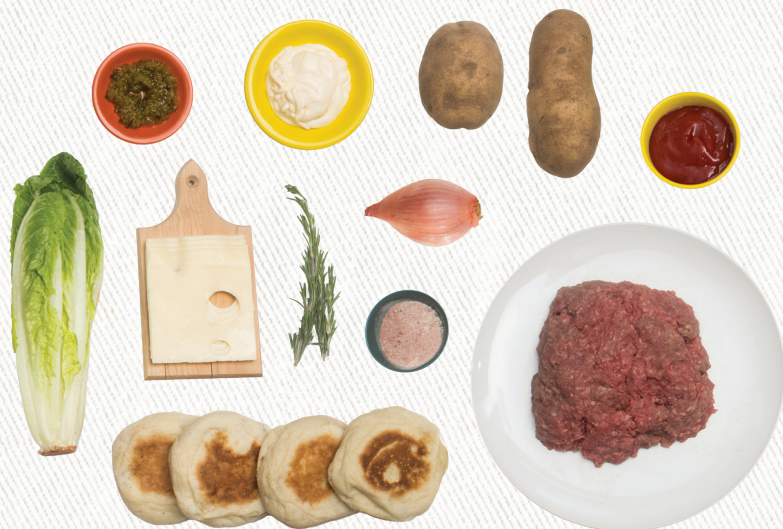


with Rosemary-Roasted Potato Wedges

Chefs, tonight's burgers are a fun and delicious take on the classic. We're topping seasoned beef patties with nutty Swiss cheese and a flavorful sauce inspired by creamy Thousand Island dressing. Instead of traditional buns, we're using toasted English muffins, which let our juicy burgers be the star while adding the perfect crunchy, chewy texture. On the side, simple potato wedges roasted with fragrant rosemary complete this delightfully tasty meal.

Blue Apron Wine Pairings

Lloyd McQueen Petite Sirah, 2013
Rancho Petaluma Zinfandel, 2014



Ingredients

- 1 1/8 Pounds Ground Beef
- 4 English Muffins
- 4 Slices Swiss Cheese
- 1 Pound Russet Potatoes
- 1 Romaine Heart
- 1 Shallot
- 1 Bunch Rosemary

Knick Knacks

2 Tablespoons Sweet Pickle Relish
 ¼ Cup Ketchup
 ¼ Cup Mayonnaise
 1 Tablespoon Burger Spice Blend
*(Coarsely Ground Black Pepper, Onion Powder, Garlic Powder
 & Smoked Paprika)*

Makes: 4 servings | **Calories:** about 700 per serving
Prep Time: 10 minutes | **Cook Time:** 35–45 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/fp246

Recipe #246

Instructions

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1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Halve the potatoes lengthwise; slice each half lengthwise into 1-inch-thick wedges. Pick the rosemary leaves off the stems; discard the stems. Halve the English muffins. Peel and thinly slice the shallot. Cut off and discard the root end of the romaine; thinly slice the leaves crosswise.

2



Roast the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt, pepper and the **rosemary**; toss to thoroughly coat. Arrange the seasoned potatoes in a single, even layer, skin sides down, and roast 24 to 26 minutes, or until browned and tender when pierced with a fork. Remove from the oven, leaving the oven on. Divide between 4 plates; set aside in a warm place. Carefully wipe off the sheet pan.

3



Form the patties:

Once the potatoes have roasted for about 10 minutes, in a large bowl, combine the **ground beef** and **spice blend**; season with salt. Gently mix to combine. Using your hands, form the mixture into four 1/4-inch-thick patties.

4



Cook the patties:

While the potatoes continue to roast, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **patties**. Cook 2 to 4 minutes on the first side, or until browned; flip the patties and top each with a slice of the **cheese**. Cook 2 to 4 minutes, or until the cheese has melted and the patties are cooked to your desired degree of doneness. Transfer to a plate and loosely cover with aluminum foil. Set aside in a warm place.

5



Make the sauce:

While the patties cook, in a medium bowl, combine the **mayonnaise**, **ketchup** and **sweet pickle relish**; season with salt and pepper to taste.

6



Toast the muffins & plate your dish:

Place the **English muffins**, cut sides up, on the sheet pan used to roast the potatoes. Toast in the oven 6 to 8 minutes, or until lightly browned and crispy. Transfer to a clean, dry work surface. Top the toasted muffin bottoms with as much of the **shallot** and **romaine** as you'd like (you may have extra), the **cooked patties**, **sauce** and muffin tops. Divide the **burgers** between the plates of **roasted potatoes**. Enjoy!