

Cheddar Cheeseburgers

with Quick Pickles & Thyme-Roasted Oven Fries

Tonight, we're giving classic cheeseburgers the star treatment. To cut the richness of our juicy beef and melted cheddar, we're making tangy pickles by immersing crunchy slices of cucumber in a blend of vinegar, sugar and garlic. We're also making a garlicky aioli—a creamy, mayonnaise-based sauce—to spread onto pillowy, toasted potato buns. Crisp oven-roasted fries seasoned with woody thyme make the perfect side.

Blue Apron Wine Pairings

Rock Point Cabernet Sauvignon, 2013
Danse Chèvre Vacqueyras, 2014



Ingredients

- 1½ Pounds Ground Beef
- 4 Potato Buns
- 4 Slices Cheddar Cheese
- 3 Cloves Garlic
- 2 Russet Potatoes
- 1 Cucumber
- 1 Red Onion
- 1 Bunch Thyme

Knick Knacks

- 2 Tablespoons Sugar
- ¼ Cup Mayonnaise
- ¼ Cup White Wine Vinegar

Makes: 4 servings | **Calories:** about 800 per serving
Prep Time: 15 minutes | **Cook Time:** 30–40 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp278

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Halve the buns. Slice the potatoes lengthwise into 1-inch-thick wedges. Pick the thyme leaves off the stems; discard the stems and roughly chop. Peel the garlic. Mince the smallest clove; smash with the side of your knife until it resembles a paste (or use a zester). Smash the remaining cloves to flatten. Thinly slice the cucumber into rounds; place in a heatproof bowl. Peel, halve and thinly slice the onion.

2



Roast the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt, pepper and the **thyme**; toss to thoroughly coat. Arrange in a single, even layer, skin sides down, and roast 26 to 28 minutes, or until browned and tender when pierced with a fork. Remove from the oven and set aside in a warm place.

3



Make the pickles & aioli:

While the potatoes roast, in a large pan (nonstick, if you have one), combine the **smashed garlic cloves**, **vinegar**, **sugar** and $\frac{1}{3}$ **cup of water**; season with salt and pepper. Heat to boiling on high. Once boiling, carefully pour the mixture into the bowl of **cucumber**. Set aside to pickle, stirring occasionally, for at least 10 minutes. Carefully rinse and wipe out the pan. While the cucumber pickles, in a small bowl, combine the **mayonnaise** and **garlic paste**; stir to combine and season with salt and pepper to taste.

4



Form the patties:

While the cucumber continues to pickle, place the **ground beef** in a bowl. Season with salt and pepper and gently mix to incorporate. Using your hands, form the mixture into four $\frac{1}{2}$ -inch-thick patties. Transfer to a plate.

5



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 3 to 4 minutes on the first side, or until browned. Flip and top with the **cheese**. Cook 3 to 4 minutes, or until the patties are cooked to your desired degree of doneness and the cheese has melted. Transfer to a plate and set aside in a warm place. Carefully drain off and discard any drippings from the pan, leaving behind any browned bits (or fond).

6



Toast the buns & plate your dish:

Heat the pan of reserved fond on medium-high until hot. Working in batches, add the **buns**, cut sides down, and toast 1 to 2 minutes, or until golden brown. (If the pan seems dry, add 1 teaspoon of olive oil.) Transfer to a work surface. Spread a layer of the **aioli** onto the bun bottoms. Top with the **cooked patties**, as much of the **onion** and **pickles** as you'd like (draining the pickles before adding) and the bun tops. Divide the burgers and **roasted potatoes** between 4 plates. Serve with any **remaining pickles** on the side. Enjoy!