

# Fresh Pimento Cheeseburgers

*with Collard Green, Carrot & Pecan Slaw*

Pimento cheese is, at its humblest, an incredibly tasty combination of grated cheddar, pickled sweet peppers and mayonnaise. For these unique burgers, we're making it fresh (with an extra kick from garlic and mustard powders)—pairing the creamy, savory-sweet spread with juicy beef. The robust collards in our autumn slaw, elevated by crunchy pecans, prove a perfect match for the mildly spicy pimento cheese.

## Blue Apron Wine Pairings

Wooldridge Creek Cabernet Franc, 2014

Cubic Cabernet Sauvignon, 2014



## Ingredients

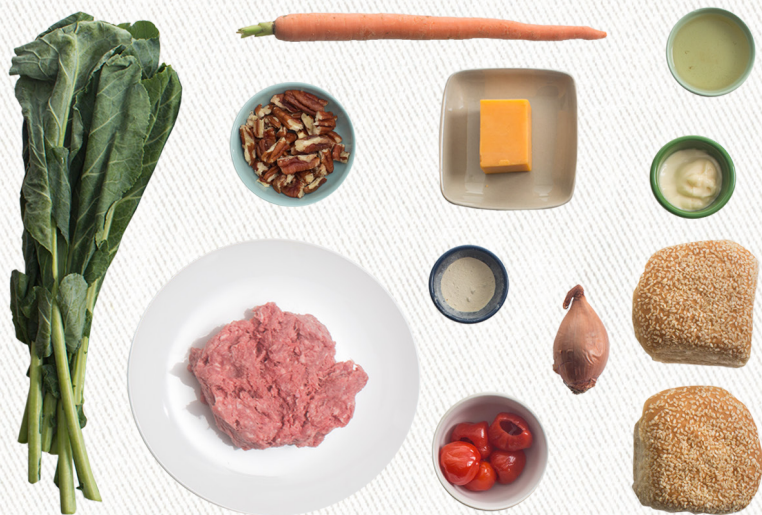
10 Ounces Ground Beef  
2 Sesame Seed Buns  
2 Ounces Cheddar Cheese  
1 Bunch Collard Greens  
1 Carrot

## Knick Knacks

2 Ounces Sweet Piquanté Peppers  
2 Tablespoons Pecans  
1 Shallot  
1 Tablespoon Champagne Vinegar  
1 Tablespoon Mayonnaise  
1 Teaspoon Pimento Cheese Spice Blend  
(Garlic Powder, Mustard Powder & Sugar)

**Makes:** 2 servings | **Calories:** about 800 per serving

**Prep Time:** 10 minutes | **Cook Time:** 20–30 minutes





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/986](https://blueapron.com/recipes/986)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Halve the buns. Peel the carrot and grate on the large side of a box grater. Peel and mince the shallot. Remove and discard the collard green stems; thinly slice. Roughly chop the pecans. Grate the cheese. Finely chop the peppers.

2



## Make the slaw:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **carrot** and **shallot**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened. Add the **collard greens** and season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until wilted. Add the **vinegar** and cook, stirring occasionally, 30 seconds to 1 minute, or until cooked off. Add  $\frac{1}{2}$  **cup of water** and cook, stirring occasionally, 2 to 4 minutes, or until cooked off. Turn off the heat and stir in the **pecans**; season with salt and pepper to taste. Transfer to a bowl. Wipe out the pan.

3



## Make the pimento cheese:

While the slaw cooks, in a medium bowl, stir together the **cheese**, **mayonnaise**, **peppers** and **spice blend**; season with salt and pepper to taste. Transfer to the refrigerator until ready to use.

4



## Form & cook the patties:

Place the **ground beef** in a bowl; season with salt and pepper. Gently mix to incorporate. Using your hands, form the mixture into two  $\frac{1}{2}$ -inch-thick patties. In the same pan, heat 1 teaspoon of olive oil on medium-high until hot. Add the patties and cook 2 to 3 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness. Transfer to a plate, leaving any browned bits (or fond) in the pan. Set aside in a warm place.

5



## Toast the buns:

Add the **buns**, cut sides down, to the pan. Toast on medium-high 1 to 2 minutes, or until lightly browned. Divide between 2 dishes.

6



## Assemble the burgers & plate your dish:

Top the bottoms of the **toasted buns** with **half the pimento cheese** and the **cooked patties**. Complete the burgers with the **remaining pimento cheese** and bun tops. Serve with the **slaw** on the side. Enjoy!