

Fresh Pimento Cheeseburgers

with Collard Green & Carrot Slaw

A go-to condiment in the American South, pimento cheese is an incredibly tasty combination of grated cheddar, pickled sweet peppers and mayonnaise. Here, we're making it fresh (with an extra kick from garlic and mustard powders)—and using it as a creamy, savory-sweet spread for our unique burgers. The robust sautéed collards in our autumn slaw prove a perfect match for the mildly spicy pimento cheese.

Blue Apron Wine Pairings

Wooldridge Creek Cabernet Franc, 2014
Cubic Cabernet Sauvignon, 2014



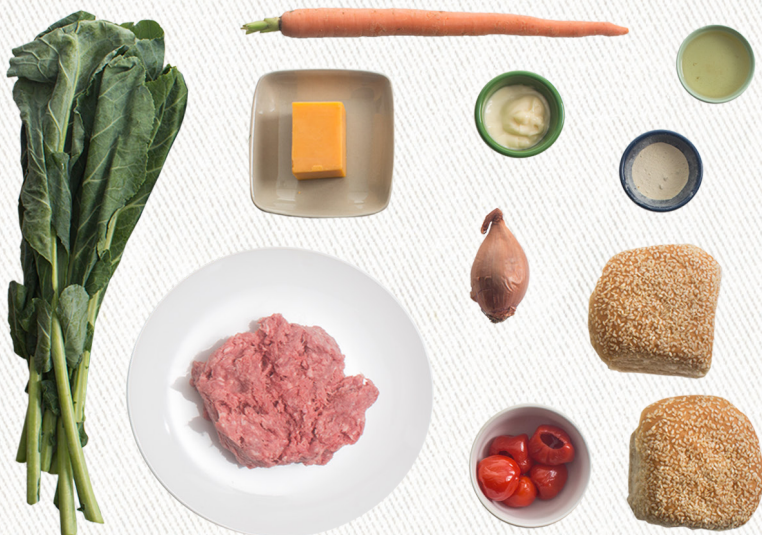
Ingredients

10 Ounces Ground Beef
2 Sesame Seed Buns
2 Ounces Cheddar Cheese
1 Carrot
½ Bunch Collard Greens

Knick Knacks

2 Ounces Sweet Piquanté Peppers
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



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 the leaves. 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 **½ cup of water** and cook, stirring occasionally, 3 to 5 minutes, or until cooked off; 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, combine 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 ½-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, and set aside in a warm place.

5



Toast the buns:

Add the **buns**, cut sides down, to the pan of reserved fond. 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!