Balsamic-Glazed Onion Cheeseburgers

with Roasted Potato Wedges

These irresistible burgers celebrate the best of hearty pub fare—with an Italian twist. We're using balsamic vinegar (notable for its rich, complex sweetness) to create a glaze for diced onion. The savory-sweet result makes the perfect topping for our beef patties, seasoned with fresh garlic and a bit of dried rosemary. In classic fashion, roasted potato wedges (plus toasted potato buns) round out this satisfying meal.

Blue Apron Wine Pairing
Medel Pinot Noir, 2015





Ingredients

10 Ounces Ground Beef

- 2 Potato Buns
- 2 Cloves Garlic
- 1 Yellow Onion
- 1 Russet Potato

Knick Knacks

- 2 Ounces Monterey Jack Cheese
- 2 Tablespoons Balsamic Vinegar
- 1 Teaspoon Whole Dried Rosemary

Makes: 2 servings

Prep Time: 15 minutes | Cook Time: 30-40 minutes



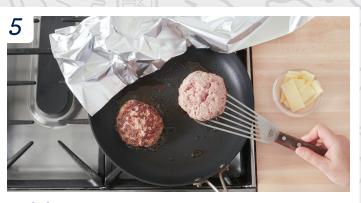
Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Halve the buns. Cut the potato lengthwise into 1-inch-wide wedges. Peel and small dice the onion. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Thinly slice the cheese.



Cook & glaze the onion:

Once the potato wedges have roasted for about 5 minutes, in a small pot, heat a drizzle of olive oil on medium-high until hot. Add the **onion** and season with salt and pepper. Cover and cook, stirring occasionally, 5 to 7 minutes, or until lightly browned and softened. Add the **vinegar**; cook, uncovered, stirring occasionally, 2 to 3 minutes, or until most of the liquid has cooked off and the onion is thoroughly coated. Remove from heat and season with salt and pepper to taste. Set aside in a warm place.



Cook the patties:

While the potato wedges continue to roast, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on mediumhigh until hot. Add the **patties** and cook, loosely covering the pan with foil, 2 to 4 minutes on the first side, or until browned. Flip and evenly top with the **cheese**. Cook, loosely covering the pan with foil, 2 to 4 minutes, or until the cheese has melted and the patties are cooked to your desired degree of doneness. Leaving any browned bits (or fond) in the pan, transfer to a plate. Set aside in a warm place.



Roast the potato wedges:

Place the **potato wedges** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, skin sides down, and roast 30 to 32 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



Form the patties:

While the potato wedges continue to roast, in a medium bowl, combine the **ground beef**, **garlic paste** and **as much of the dried rosemary as you'd like**; season with salt and pepper. Gently mix to combine. Using your hands, form the mixture into two ¾-inchthick patties; transfer to a plate.



Toast the buns & plate your dish:

While the potato wedges continue to roast, add the **buns**, cut sides down, to the pan of reserved fond. (If the pan seems dry, add 1 teaspoon of olive oil.) Toast on medium-high 1 to 2 minutes, or until golden brown. Transfer to a clean, dry work surface. Top the toasted bun bottoms with some of the **glazed onion** (you may have extra onion). Top with the **cooked patties**. Complete the burgers with the bun tops. Divide the burgers and **roasted potato wedges** between 2 dishes. Enjoy!