

# 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

## Knock 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



1



## 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.

2



## 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.

3



## 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.

4



## 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  $\frac{3}{4}$ -inch-thick patties; transfer to a plate.

5



## 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 medium-high 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.

6



## 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!