

# Broccoli & White Bean Burgers

*with Cheesy Roasted Potato*

Tonight's veggie burgers get their hearty texture from bites of broccoli and creamy white beans. (Chefs, smashing the beans before cooking helps them bind with the other ingredients both in the pan and when you shape the patties.) To complete the burgers, we're slathering them with a creamy aioli made with pickled sweet peppers. The aioli's garlicky flavor provides a perfect complement to the topping of Fontina cheese and garlic baked on our side of crispy roasted potato.

## Blue Apron Wine Pairings

Medel Pinot Noir, 2015

Rogers Vineyards Sauvignon Blanc, 2014



## Ingredients

- 1 Cage-Free Farm Egg
- 2 Sesame Seed Buns
- 1½ Cups Cannellini Beans
- 4 Cloves Garlic
- 1 Russet Potato
- ½ Pound Broccoli
- ½ Ounce Sweet Piquanté Peppers

## Knock Knacks

- 2 Ounces Fontina Cheese
- 2 Tablespoons Mayonnaise
- ¼ Cup Panko Breadcrumbs
- ¼ Teaspoon Crushed Red Pepper Flakes

**Makes:** 2 servings

**Prep Time:** 15 minutes | **Cook Time:** 30–40 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/1044](https://blueapron.com/recipes/1044)

1



## Prepare the ingredients & make the aioli:

Preheat the oven to 475°F. Wash and dry the fresh produce. Halve the buns. Halve the potato lengthwise; cut crosswise into ¼-inch-thick pieces. Cut the broccoli into small pieces. Drain and rinse the beans; transfer to a large bowl and mash with a fork to your desired consistency. Grate the cheese (discarding any rind). Finely chop the peppers. Peel the garlic; mince 3 cloves. Mince the remaining clove; smash with the side of your knife until it resembles a paste (or use a zester). In a bowl, combine the **mayonnaise**, **peppers** and **half the garlic paste**; season with salt and pepper to taste.

2



## Start the potato:

Line a sheet pan with aluminum foil. Place the **potato** on the foil-lined sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 24 to 26 minutes, or until browned and tender when pierced with a fork. Remove from the oven, leaving the oven on.

3



## Cook the broccoli & beans:

In a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **broccoli**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until lightly browned. Add the **beans**, **minced garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the beans begin to brown. Add **¾ cup of water**; cook, stirring occasionally, 4 to 6 minutes, or until the water has cooked off. Transfer to a bowl. Wipe out the pan.

4



## Form & cook the patties:

Add the **egg** and **breadcrumbs** to the bowl of **cooked broccoli and beans**; season with salt and pepper. Stir to thoroughly combine. Using your hands, gently form the mixture into two 1-inch-thick patties. Transfer to a plate. In the same pan, heat 1 teaspoon of olive oil on medium-high until hot. Add the patties and cook 3 to 4 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.

5



## Finish the potato:

While the patties cook, in a bowl, combine the **cheese** and **remaining garlic paste**; toss to combine. Carefully top the **roasted potato** with the cheese mixture. Return to the oven and bake 3 to 5 minutes, or until the cheese is melted and lightly browned. Remove from the oven and divide between 2 dishes.

6



## Toast the buns & plate your dish:

Heat the pan of reserved fond on medium-high until hot. (If the pan seems dry, add 1 teaspoon of olive oil.) Add the **buns**, cut sides down, and toast 1 to 2 minutes, or until golden brown. Transfer to a work surface. Top the bun bottoms with the **aioli**, **cooked patties** and bun tops. Divide between the dishes of **finished potato**. Enjoy!