

# Pimento Cheeseburgers

with Roasted Carrots & Parsnips

**PREP TIME:** 10 minutes

**COOK TIME:** 20-30 minutes

**SERVINGS:** 4

Pimento cheese is a beloved Southern condiment. In its simplest form, it's made by combining grated cheddar cheese with pickled sweet peppers and mayonnaise. With its irresistibly sharp, zesty and creamy flavors, it's perfect for layering in these hearty potato-bun burgers. To pair with our burgers, we're roasting carrot and parsnip sticks—a lighter, sweeter take on classic fries.



#### BLUE APRON WINE PAIRING:

Two Jakes of Diamonds Cabernet Franc, 2015

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## Ingredients



1 1/8 lbs  
GROUND BEEF



4  
POTATO BUNS



3 oz  
SHARP CHEDDAR  
CHEESE



4  
CARROTS



3/4 lb  
PARSNIPS



2 oz  
SWEET PIQUANTÉ  
PEPPERS

#### Did You Know?

Cheddar cheese hails from the village of Cheddar in southern England.

#### KNICK KNACKS:



1/4 cup  
MAYONNAISE



1 tsp  
PIMENTO CHEESE  
SPICE BLEND



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### 1 Prepare the ingredients:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the buns.
- ☐ Peel the carrots; cut into 1/2-inch-thick sticks.
- ☐ Peel the parsnips; cut into 1/2-inch-thick sticks.
- ☐ Grate the cheese.
- ☐ Finely chop the peppers.

### 2 Roast the vegetables:

- ☐ Place the **carrots** and **parsnips** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat.
- ☐ Arrange in a single, even layer and roast, stirring halfway through, 16 to 18 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.

### 3 Make the pimento cheese:

- ☐ While the vegetables roast, in a medium bowl, combine the **cheese**, **mayonnaise**, **spice blend** and **peppers**; season with salt and pepper to taste.

### 4 Form & cook the patties:

- ☐ While the vegetables continue to roast, place the **ground beef** in a bowl; season with salt and pepper. Gently mix to incorporate.
- ☐ Using your hands, form the mixture into four 3/4-inch-thick patties; transfer to a plate.
- ☐ In a large pan (nonstick, if you have one), 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. Leaving any browned bits (or fond) in the pan, transfer to a plate. Set aside in a warm place.

### 5 Toast the buns:

- ☐ While the vegetables continue to roast, working in batches, add the **buns**, cut sides down, to the pan of reserved fond. Toast on medium-high 2 to 3 minutes per batch, or until golden brown. Transfer to a clean, dry work surface.

### 6 Assemble the burgers & serve your dish:

- ☐ Divide the **pimento cheese** between the cut sides of the **toasted buns**. Top the toasted bun bottoms with the **cooked patties**. Complete the burgers with the bun tops.
- ☐ Divide the burgers and **roasted vegetables** between 4 dishes. Enjoy!

