

# Cheddar Cheeseburgers

with Sautéed Onion & Romaine Salad

**PREP TIME:** 15 minutes

**COOK TIME:** 15-25 minutes

**SERVINGS:** 2

Tonight's cheeseburgers get a lift from a few of our favorite toppings: sharp cheddar, tender sautéed onion and creamy mustard sauce (a combination of Dijon and mayo). The sauce's piquant notes perfectly cut through the richness of the beef and cheese. On the side, a simple salad of romaine and carrot rounds out the meal with plenty of refreshing crunch.



## BLUE APRON WINE PAIRING:

Two Jakes of Diamonds Cabernet Franc, 2015

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## Ingredients



10 oz  
GROUND BEEF



2  
POTATO BUNS



2 cloves  
GARLIC



1  
CARROT



1  
ROMAINE HEART



1  
YELLOW ONION

## KNICK KNACKS:



2 Tbsp  
CREAMY  
MUSTARD SAUCE



1  
SHALLOT



1 oz  
CHEDDAR CHEESE



1 Tbsp  
RED WINE  
VINEGAR



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 425°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the buns.
- ☐ Peel and mince the garlic; smash with the flat side of your knife until it resembles a paste (or use a zester).
- ☐ Peel the onion and thinly slice into rounds; separate the rings.
- ☐ Thinly slice the cheese.
- ☐ Cut off and discard the root end of the romaine; roughly chop the leaves.
- ☐ Peel the carrot; thinly slice on an angle.
- ☐ Peel the shallot and mince to get 2 tablespoons (you may have extra); place in a bowl with the **vinegar**.



## 2 Form the patties:

- ☐ In a medium bowl, combine the **ground beef** and **garlic paste**; season with salt and pepper. Gently mix until just combined. Using your hands, form the mixture into two 1½-inch-thick patties. Transfer to a plate.

## 3 Cook the onion:

- ☐ In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the **onion** and season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until lightly browned and softened. Transfer to a bowl. Wipe out the pan.



## 4 Cook the patties:

- ☐ In the same pan, heat a drizzle of olive oil on medium-high until hot. Add the **patties** and cook 3 to 4 minutes on the first side, or until browned. Flip and top with the **cheese**. Cook 3 to 4 minutes, or until the patties are browned and cooked to your desired degree of doneness and the cheese has melted. Carefully transfer to a plate.



## 5 Toast the buns & assemble the burgers:

- ☐ While the patties cook, place the **buns** on a sheet pan, cut sides up. Toast in the oven 3 to 4 minutes, or until the edges are lightly browned and crispy. Remove from the oven and transfer to a clean, dry work surface.
- ☐ Spread the cut sides of the toasted bun tops with the **creamy mustard sauce**. Top the bun bottoms with ¼ of the **romaine**; season with salt and pepper. Top with the **cooked patties** and **cooked onion**. Complete the burgers with the bun tops.



## 6 Make the salad & plate your dish:

- ☐ To make the vinaigrette, slowly whisk 1 **tablespoon of olive oil** into the **shallot-vinegar mixture** until well combined; season with salt and pepper to taste.
- ☐ In a large bowl, combine the **carrot** and **remaining romaine**; season with salt and pepper. Add enough of the vinaigrette to coat the salad (you may have extra vinaigrette). Toss to combine; season with salt and pepper to taste.
- ☐ Divide the **burgers** and salad between 2 dishes. Enjoy!