

# Fontina Cheeseburgers

with Rosemary Oven Fries  
& Basil Aioli

**PREP TIME:** 15 minutes

**COOK TIME:** 30-40 minutes

**SERVINGS:** 4

This recipe elevates classic cheeseburgers with a few gourmet additions, including melty fontina cheese and a creamy, herbaceous aioli featuring fresh basil. We're slathering the aioli onto fluffy challah buns, toasted in the same pan used to cook the patties for extra savoriness. For pleasantly woodsy flavor, we're mixing chopped rosemary into the patties and roasting potato wedges with a few sprigs of the herb as a side.



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## Ingredients



1 1/8 lbs  
GROUND BEEF



1  
LEMON



2 cloves  
GARLIC



4  
CHALLAH BUNS

**Did You Know?**  
The use of egg yolks gives challah bread special richness and color.



1 lb  
RUSSET POTATOES



1 bunch  
BASIL



1 bunch  
ROSEMARY

## KNICK KNACKS:



2 oz  
FONTINA CHEESE



1/4 cup  
MAYONNAISE



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut the potatoes lengthwise into 1/2-inch-wide wedges.
- ☐ Pick 1/4 of the rosemary leaves off the stems; discard the stems and finely chop the leaves. Keep the remaining sprigs whole.
- ☐ Quarter and deseed the lemon.
- ☐ Pick the basil leaves off the stems; discard the stems and finely chop the leaves.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Grate the cheese on the large side of a box grater.
- ☐ Halve the buns.



## 2 Roast & finish the potatoes:

- ☐ Place the **potatoes** and **whole rosemary sprigs** on a sheet pan; drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat. Arrange in a single, even layer, with the potatoes skin side down.
- ☐ Roast 24 to 26 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven. Carefully remove and discard the rosemary sprigs. Top the potatoes with **the juice of 2 lemon wedges**; carefully toss to combine. Season with salt and pepper to taste.

## 3 Make the basil aioli:

- ☐ While the potatoes roast, in a bowl, combine the **mayonnaise**, **basil**, **the juice of the remaining lemon wedges**, and **up to half the garlic paste**. Season with salt and pepper to taste.



## 4 Form the patties:

- ☐ While the potatoes continue to roast, in a large bowl, combine the **ground beef**, **chopped rosemary**, and **remaining garlic paste**. Season with salt and pepper. Gently mix to combine. Using your hands, form the mixture into four 3/4-inch-thick patties. Transfer to a plate.

## 5 Cook the patties:

- ☐ While the potatoes continue to roast, in a large pan (nonstick, if you have one), 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, loosely covering the pan with aluminum foil, 2 to 3 minutes 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 and set aside in a warm place. Carefully drain off and discard all but a thin layer of oil from the pan.



## 6 Toast the buns & serve your dish:

- ☐ While the potatoes continue to roast, working in batches, add the **buns**, cut side down, to the pan of reserved fond. Toast on medium 1 to 2 minutes, or until lightly browned. Transfer to a clean, dry work surface.
- ☐ Spread the **basil aioli** onto the cut sides of the toasted buns. Top the bun bottoms with the **cooked patties**. Complete the burgers with the bun tops. Divide the burgers and **finished potatoes** among 4 dishes. Enjoy!