

# Smoked Gouda Cheeseburgers

with Roasted Parmesan & Pistachio Potatoes

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
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## Ingredients



12 oz USDA Prime Ground Beef



¾ lb Potatoes



2 oz Smoked Gouda Cheese



2 Tbsps Vegetarian Worcestershire Sauce



1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>



2 Challah Buns



2 oz Arugula



¾ cup Grated Parmesan Cheese



1 Tbsp Ketchup



1 Yellow or Red Onion



1 oz Balsamic-Marinated Cipolline Onions



1 Tbsp Sour Cherry Spread



2 Tbsps Roasted Pistachios

## WHY WE LOVE THIS DISH

These prime ground beef burgers are piled high with exciting flavors and textures thanks to a layer of melted, smoky gouda, a swoosh of sour cherry ketchup, sweet onion glazed with tangy worcestershire, and bites of fresh arugula—all sandwiched between fluffy challah buns.



Serve with Blue Apron wine that has this symbol  
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<sup>1</sup>. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch rounds.
- Roughly chop the **cipolline onions**.
- Roughly chop the **pistachios**.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **gouda**.
- Halve the **buns**.
- In a bowl, combine the **sour cherry spread** and **ketchup**.



## 2 Roast & finish the potatoes

- Place the **potato rounds** on a sheet pan; drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**. Toss to coat and arrange in an even layer.
- Roast 19 to 21 minutes, or until browned and tender when pierced with a fork.
- Transfer to a large bowl. Add the **parmesan**, **chopped cipolline onions**, and **chopped pistachios**; season with salt and pepper. Toss to combine. Taste, then season with salt and pepper if desired.



## 3 Cook the onion

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until lightly browned and softened.



## Step 3 continued:

- Add the **worcestershire sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined.
- Transfer to a bowl and cover with foil to keep warm.
- Rinse and wipe out the pan.

## 4 Form & cook the patties

- Place the **beef** and **remaining spice blend** in a bowl. Season with salt and pepper. Gently mix to combine.
- Form the mixture into two 1/2-inch-thick patties.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 5 minutes, or until browned.
- Flip the patties (carefully, as the oil may splatter) and evenly top with the **sliced gouda**. Loosely cover the pan with foil. Cook 4 to 5 minutes, or until the cheese is melted and the patties are browned and cooked through.\*
- Leaving any browned bits (or fond) in the pan, transfer to a work surface.
- Carefully drain off and discard any excess oil.



## 5 Toast the buns & serve your dish

- Add the **halved buns**, cut side down, to the pan of reserved fond (if the pan seems dry, add a drizzle of olive oil). Toast on medium-high 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.
- Assemble the burgers using the **toasted buns**, **sour cherry ketchup**, **cooked patties**, **cooked onion**, and as much of the **arugula** as you'd like.
- Serve the **burgers** with the **finished potatoes** on the side. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 160°F for beef.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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