# **Smoked Gouda Cheeseburgers**

with Roasted Parmesan & Pistachio Potatoes

2 SERVINGS







# **Ingredients**



12 oz USDA Prime Ground Beef



3/4 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



1/4 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 blueapron.com/wine



#### "Alexa, find Blue Apron recipes."

# 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
- 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

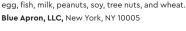
- Add the halved buns, cut side down, to the pan of reserved fond (if the pan seems dry, add a drizzle of olive oil). Toast on medium-high 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.
- Assemble the burgers using the toasted buns, sour cherry ketchup, cooked patties, 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.

Produced in a facility that processes crustacean shellfish,





To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your