

White Cheddar Pork Burgers

with Cherry Tomatoes & Roasted Potato Wedges

PREP TIME: 15 minutes

COOK TIME: 30-40 minutes

SERVINGS: 4

These juicy pork burgers get the star treatment from a fresh topping made with sautéed cherry tomatoes (yours may be red or yellow) and a creamy mustard dressing—itsself a flavorful combination of shallot, lemon juice, and Dijon mustard mixed with mayonnaise. Piled on top of the hearty patties and melted cheddar, it all makes for irresistible weeknight fare. Simple sides of roasted potatoes and a bright summer salad of tender butter lettuce and sliced peach round out the dish.



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Ingredients



1 1/8 lbs
GROUND PORK



4
POTATO BUNS



1 lb
YUKON GOLD
POTATOES



6 oz
CHERRY
TOMATOES



1 head
BUTTER LETTUCE



1
LEMON



1
PEACH

KNICK KNACKS:



3 Tbsp
CREAMY
MUSTARD SAUCE



4 oz
WHITE CHEDDAR
CHEESE



1
SHALLOT



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1 Prepare the ingredients & make the dressing:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut the potatoes lengthwise into 1-inch-wide wedges.
- ☐ Halve the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Thinly slice the cheese.
- ☐ Halve the buns.
- ☐ Cut off and discard the root end of the lettuce; separate the leaves.
- ☐ Pit and thinly slice the peach.
- ☐ Quarter and deseed the lemon.
- ☐ Peel the shallot and finely chop to get 2 tablespoons (you may have extra). Place in a bowl with **¼ of the creamy mustard sauce** and the **juice of all 4 lemon wedges**. Stir to combine; season with salt and pepper to taste.



2 Roast the potatoes:

- ☐ Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single, even layer, skin side down. Roast 26 to 28 minutes, or until browned and tender when pierced with a fork. Remove from the oven and transfer to a serving dish.

3 Cook & dress the tomatoes:

- ☐ While the potatoes roast, in a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **seasoned tomatoes** and cook, stirring occasionally, 2 to 4 minutes, or until slightly softened; season with salt and pepper to taste. Transfer to a medium bowl. Add **¼ of the dressing** and a drizzle of olive oil. Stir to thoroughly combine; season with salt and pepper to taste. Rinse and wipe out the pan.



4 Form & cook the patties:

- ☐ While the potatoes continue to roast, place the **ground pork** in a large bowl (removing and discarding the paper lining from the bottom). Season with salt and pepper; gently mix to incorporate. Using your hands, form into four ½-inch-thick patties. Transfer to a plate.
- ☐ In the same pan, heat a drizzle of olive oil on medium-high until hot. Add the patties; cook 3 to 5 minutes on the first side, or until browned. Flip and evenly top with the **cheese**. Cook, loosely covering the pan with aluminum foil, 3 to 5 minutes, or until the cheese has melted and the patties are browned and cooked through. Transfer to a plate and set aside in a warm place. Leaving any browned bits (or fond) in the pan, carefully drain off and discard any excess oil.



5 Toast the buns & assemble the burgers:

- ☐ While the potatoes continue to roast, working in batches if necessary, add the **buns**, cut side down, to the pan of reserved fond. Toast 1 to 2 minutes, or until lightly browned. Transfer to a work surface. Top the toasted bun bottoms with the **cooked patties** and **dressed tomatoes**. Spread the **remaining creamy mustard sauce** onto the bun tops. Complete the burgers with the bun tops.



6 Make the salad & serve your dish:

- ☐ In a large bowl, combine the **lettuce**, **peach**, **remaining dressing**, and a drizzle of olive oil; season with salt and pepper. Toss to mix; season with salt and pepper to taste. Divide the **burgers** and salad among 4 dishes. Serve with the **roasted potatoes** on the side. Enjoy!