

# Heirloom Tomato Lamb & Beef Burgers

with Loaded Cheesy Potatoes

TIME: 40-50 minutes

SERVINGS: 2

One easy way to elevate the classic summer burger? With gorgeous specialty produce, like the heirloom tomato that stars in tonight's dish. (Yours may be red, yellow, or green.) We're employing the juicy fruit two ways: cutting thick slices to top our hearty lamb and beef patties (also brightened up by a creamy lime mayonnaise), and chopping the rest for a fresh salsa. Jalapeño and lime juice complete the salsa, which tops off our side of roasted, Monterey Jack-smothered potatoes.



## MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



## Ingredients



10 oz  
GROUND LAMB &  
BEEF BLEND



2  
POTATO BUNS



2 cloves  
GARLIC



2  
SCALLIONS



SUMMER SPECIALTY

1  
HEIRLOOM  
TOMATO



1  
LIME



1 lb  
RUSSET  
POTATOES

## KNICK KNACKS:



2 oz  
MONTEREY JACK  
CHEESE



1  
JALAPEÑO PEPPER



1 Tbsp  
MAYONNAISE



Download our iOS app or log in to [blueapron.com](https://blueapron.com) for how-to videos and supplier stories.



## 1 Prepare the ingredients & make the lime mayonnaise:

- Preheat the oven to 475°F.
- Wash and dry the fresh produce.
- Halve the potatoes lengthwise; cut crosswise into ¼-inch-thick pieces.
- Peel and roughly chop the garlic.
- Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- Core the tomato and cut into ½-inch-thick slices. Leaving 2 slices intact, roughly chop the remaining tomato slices.
- Grate the cheese on the large side of a box grater.
- Halve the buns.
- Quarter the lime.
- In a bowl, combine the **mayonnaise** and **the juice of 1 lime wedge**. Drizzle with olive oil; season with salt and pepper to taste.
- Cut out and discard the stem, ribs, and seeds of the pepper; finely chop, then thoroughly wash your hands and cutting board.



## 2 Roast the potatoes:

- Line a sheet pan with foil. Place the **potatoes** on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single layer. Roast, rotating the sheet pan halfway through, 19 to 21 minutes, or until browned and tender when pierced with a fork. Leaving the oven on, remove the roasted potatoes from the oven.

## 3 Make the salsa:

- While the potatoes roast, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the **garlic**, **white bottoms of the scallions**, and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until lightly browned. Add the **chopped tomato**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly saucy. Transfer to a bowl. Stir in **the juice of the remaining lime wedges**; season with salt and pepper to taste. Wipe out the pan.



## 4 Form & cook the patties:

- Place the **ground lamb and beef** in a bowl; season with salt and pepper. Gently mix to incorporate. Using your hands, form into two 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 per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate. Set aside in a warm place.



## 5 Finish the potatoes:

- Carefully top the **roasted potatoes** with the **cheese**. Roast 2 to 3 minutes, or until the cheese has melted. Remove from the oven.

## 6 Toast the buns & plate your dish:

- To the pan of reserved fond, add the **buns**, cut side down. Toast on medium-high 1 to 2 minutes, or until browned. Transfer to a work surface. Spread the **lime mayonnaise** onto the cut sides of the buns. Top the bun bottoms with the **cooked patties** and **sliced tomato**. Season with salt and pepper. Complete the burgers with the bun tops. Divide the burgers and **finished potatoes** between 2 dishes. Top the potatoes with some of the **salsa** (draining before adding) and the **green tops of the scallions**. Serve with the remaining salsa on the side. Enjoy!