

Smoked Gouda & Onion Burgers

with Corn on the Cob

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**

blueapron.com



To make a deliciously rich topping for our patties (which feature smoky gouda cheese) we're caramelizing onion with brown sugar, savory worcestershire sauce, and a touch of crushed red pepper flakes for flavorful contrast.

Ingredients

-  10 oz Ground Beef
-  2 Potato Buns
-  2 ears of Corn
-  2 oz Smoked Gouda Cheese
-  2 Tbsps Vegetarian Worcestershire Sauce
-  1 Tbsp Light Brown Sugar
-  1 Tbsp Creamy Mustard Sauce
-  ¼ tsp Crushed Red Pepper Flakes
-  1 Yellow or Sweet Onion
-  1 Tbsp Southern Spice Blend*



Serve a bottle of Blue Apron wine with this symbol: Bold & Spicy.
blueapron.com/wine

*Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper

1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Remove the husks and silks from the **corn**, then wash and dry the cobs.
- Grate the **cheese** on the large side of a box grater; place in a medium bowl.
- Halve, peel, and thinly slice the **onion**.
- Halve the **buns**.



2 Form the patties

- Add the **beef** to the bowl of **grated cheese**; season with salt and pepper. Gently mix to combine.
- Form the mixture into two $\frac{1}{2}$ -inch-thick patties.



3 Cook the patties & caramelize the onion

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties** to one side of the pan. Add the **sliced onion** to the other side; season with salt and pepper. Cook, occasionally stirring the onion, 4 to 5 minutes, or until the onion is slightly softened and the patties are browned. Flip the patties (carefully, as the oil may splatter). Continue to cook, occasionally stirring the onion, 4 to 5 minutes, or until the onion is browned and the patties are cooked through.*
- Leaving the onion in the pan, transfer the **cooked patties** to a plate.
- To the pan, add the **sugar**, **worcestershire sauce** (carefully, as the liquid may splatter), and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat. Taste, then season with salt and pepper if desired.
- Transfer the **caramelized onion** to a bowl.
- Rinse and wipe out the pan.



4 Cook the corn

- Meanwhile, add the **prepared corn** to the pot of boiling water. Cook 3 to 4 minutes, or until bright yellow and slightly tender.
- Drain thoroughly.



5 Toast the buns

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved buns**, cut side down. Toast 30 seconds to 1 minute, or until lightly browned.
- Carefully transfer to a work surface.



6 Finish & serve your dish

- In a bowl, combine the **creamy mustard sauce** and **half the spice blend** (you will have extra).
- Assemble the burgers using the **toasted buns**, **cooked patties**, and **caramelized onion**.
- Serve the **burgers** with the **cooked corn** on the side. Evenly top the corn with the **spiced mustard sauce**. Enjoy!



*An instant-read thermometer should register 160°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 840, Total Carbohydrates: 61g, Dietary Fiber: 5g, Added Sugars: 13g, Total Fat: 48g, Saturated Fat: 18g, Protein: 42g, Sodium: 1590mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Share your photos with #blueapron

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

Blue Apron, LLC
New York, NY 10005

