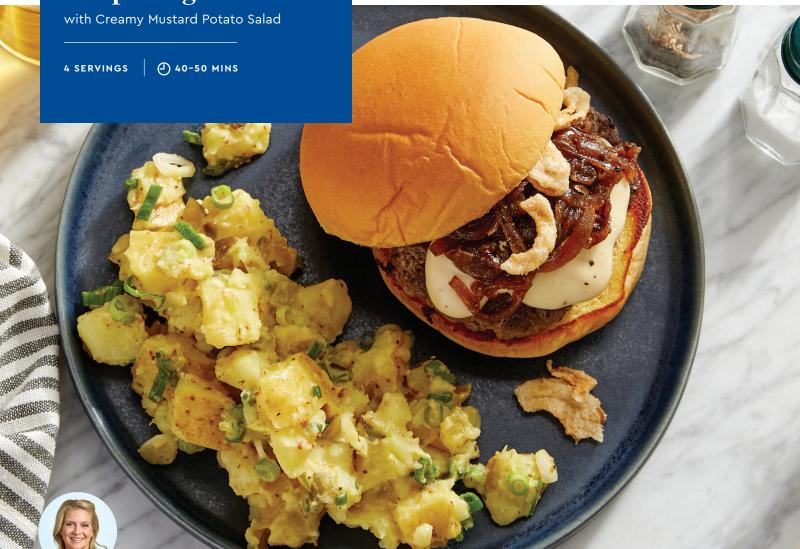
French Onion Soup Burgers





Chef Amanda Freitag

Blue Apron is thrilled to partner with Chef and TV personality Amanda Freitag for six weeks, highlighting her love of classic, comforting dishes coupled with fun and easy-to-follow techniques.

Ingredients

- # 1 1/8 lbs Ground Beef
- 4 Potato Buns
- 1 1/4 lbs Golden or Red Potatoes
 - 4 Scallions
- 1 Sweet or Yellow Onion
- 1/4 cup Creamy Mustard Sauce
- 2 Tbsps Vegetarian
 Worcestershire Sauce

- 1 Tbsp Sherry Vinegar
- 4 oz White Cheddar Cheese
- 🐲 ½ oz Dried Shiitake Mushrooms
- ¼ cup Sweet Pickle Relish
- 2 Tbsps All-Purpose Flour
- 🅉 1/3 cup Crispy Onions



Serve a bottle of Blue Apron wine with this symbol: Rich & Decadent.

blueapron.com/wine

Prepare the ingredients

- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Place the mushrooms in a bowl: add 1 cup of hot water. Set aside to rehydrate at least 10 minutes.
- Medium dice the potatoes.
- Thinly slice the scallions.
- Halve, peel, and thinly slice the onion.
- Grate the **cheese** on the large side of a box grater.
- Halve the buns.

2 Make the potato salad

- Add the diced potatoes to the pot of boiling water. Cook 14 to 16 minutes, or until tender when pierced with a fork. Turn off the heat.
- Reserving the pot, drain thoroughly and transfer to a large bowl. Add the creamy mustard sauce, pickle relish,



sliced scallions, and a drizzle of olive oil. Gently stir to combine. Taste, then season with salt and pepper if desired.

• Place in the refrigerator to cool until ready to serve.

3 Cook the onion

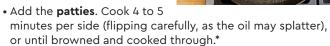
- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced onion; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until browned and softened.



- Add the vinegar (carefully, as the liquid may splatter) and worcestershire sauce. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Rinse and wipe out the pan.

4 Form & cook the patties

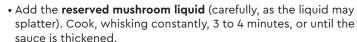
- Place the **beef** in a bowl; season with salt and pepper. Gently mix to incorporate. Form the mixture into four ½-inch-thick patties.
- In the same pan, heat a drizzle of olive oil on medium-high until hot.



- Transfer to a plate.
- Rinse and wipe out the pan.

5 Make the cheese sauce

- · Meanwhile, reserving the mushroom liquid, drain the rehydrated mushrooms; discard the mushrooms.
- In the same pot, heat 1 tablespoon of olive oil on medium-high until hot.
- Add the flour. Cook, stirring frequently with a wooden spoon, 1 to 2 minutes, or until lightly browned and thoroughly combined.



• Turn off the heat; whisk in the grated cheese until melted and combined. Season with salt and pepper.

Toast the buns & serve your dish

- Add the halved buns, cut side down, to the same, dry pan. 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, cooked patties, cheese sauce,

cooked onion, and crispy onions.

• Serve the burgers with the potato salad on the side. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 930, Total Carbohydrates: 66g, Dietary Fiber: 5g, Added Sugars: 7g, Total Fat: 55g, Saturated Fat: 19g, Protein: 40g, Sodium: 1570mg. **See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com. CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).





