

French Onion Soup Burgers

with Creamy Mustard Potato Salad

4 SERVINGS

⌚ 40-50 MINS










 **Blue Apron**
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BLUE APRON
x
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 ½ lbs Ground Beef
-  4 Potato Buns
-  1 ½ lbs Golden or Red Potatoes
-  4 Scallions
-  1 Sweet or Yellow Onion
-  ¼ 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
-  ⅓ cup Crispy Onions



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



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.
- 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 $\frac{1}{2}$ -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 per side (flipping carefully, as the oil may splatter), or until browned and cooked through.*
- 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.
- Add the **reserved mushroom liquid** (carefully, as the liquid may splatter). Cook, whisking constantly, 3 to 4 minutes, or until the sauce is thickened.
- Turn off the heat; whisk in the **grated cheese** until melted and combined. Season with salt and pepper.



6 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).

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

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