

Basil & Fontina Cheeseburgers

with Yellow Charm Tomato Salad

TIME: 30-40 minutes

SERVINGS: 2

We're dressing up tonight's burgers with a layer of creamy fontina and—for an aromatic, summery touch—fresh basil, which perfectly balances the rich beef and cheese. To accompany the seasonal burgers, a fresh salad of juicy tomatoes (yours may be yellow or red), blistered shishito peppers and tangy pickled shallot is perfect for a warm summer night. (Chefs, most shishito peppers are mild, but you may get a spicier one, too!)



MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
GROUND BEEF



2
POTATO BUNS



4 oz
YELLOW CHARM
TOMATOES



3 oz
SHISHITO
PEPPERS



2 cloves
GARLIC



1 bunch
BASIL

KNICK KNACKS:



2 oz
FONTINA CHEESE



2 Tbsp
MAYONNAISE



1
PICKLED SHALLOT





1 Prepare the ingredients:

- Wash and dry the fresh produce.
- Cut off and discard the pepper stems; halve the peppers crosswise.
- Halve the tomatoes; place in a medium bowl and season with salt and pepper.
- Peel and finely chop the garlic.
- Thinly slice the cheese.
- Reserving the **pickling liquid**, drain the pickled shallot and thinly slice.
- Halve the buns.
- Pick the basil leaves off the stems; discard the stems.



2 Blister the peppers:

- Heat a medium, dry pan (cast iron, if you have one) on medium-high until hot.
- Add the **peppers** in a single layer. Cook, without stirring, 2 to 3 minutes, or until browned.
- Continue to cook, stirring frequently, 1 to 2 minutes, or until browned and softened. Season with salt and pepper. Transfer to the bowl of **seasoned tomatoes**.



3 Form & cook the patties:

- Place the **ground beef** in a bowl. Add the **garlic** and season with salt and pepper; gently mix to combine. Using your hands, form into two 1/2-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 and cook 2 to 4 minutes on the first side, or until browned.
- Flip and evenly top with the **cheese**. Cook, loosely covering the pan with aluminum foil, 2 to 4 minutes, or until the cheese has melted and the patties are browned and cooked to your desired degree of doneness.
- Leaving any browned bits (or fond) in the pan, transfer to a plate and set aside in a warm place.



4 Make the salad:

- While the patties cook, add the **pickled shallot** and **reserved pickling liquid** to the bowl of **blistered peppers** and **seasoned tomatoes**. Drizzle with olive oil and season with salt and pepper. Stir to combine; season with salt and pepper to taste.



5 Toast the buns:

- To the pan of reserved fond, add the **buns**, cut side down. (If the pan seems dry, add 1 teaspoon of olive oil.) Toast on medium-high 30 seconds to 1 minute, or until browned. Transfer to a work surface.



6 Finish & plate your dish:

- To the bowl of **salad**, stir in the **half the basil** (tearing the leaves just before adding). Season with salt and pepper to taste.
- Divide the **mayonnaise** between the bottoms of the **toasted buns**. Top with the **cooked patties** and **remaining basil**. Complete the burgers with the bun tops.
- Divide the burgers and finished salad between 2 dishes. Enjoy!