

Fontina Cheeseburgers

with Cilantro & Tomato Salad

TIME: 25-35 minutes

SERVINGS: 2

We're dressing up tonight's burgers with a layer of creamy fontina and—for an aromatic touch—fresh cilantro, which perfectly balances the rich beef and cheese. On the side, a seasonal 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!)



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Light & Bright

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Ingredients



10 oz
GROUND BEEF



2
POTATO BUNS



4 oz
CHERRY
OR CHARM
TOMATOES



2 oz
SHISHITO
PEPPERS



2 cloves
GARLIC



1 bunch
CILANTRO

KNICK KNACKS:



2 oz
FONTINA CHEESE



2 Tbsps
MAYONNAISE



1
PICKLED SHALLOT



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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 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.
- ☐ Roughly chop the cilantro leaves and stems.
- ☐ Halve the buns.



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 and blistered.
- ☐ Continue to cook, stirring frequently, 1 to 2 minutes, or until browned and softened. Season with salt and pepper. Transfer to a medium bowl. Wipe out the pan.



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, to the bowl of **blistered peppers**, add the **seasoned tomatoes**, **pickled shallot**, **half the cilantro**, and the **reserved pickling liquid**. 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 Plate your dish:

- ☐ Divide **up to half the mayonnaise** between the bottoms of the **toasted buns** (you will have extra mayonnaise). Top with the **cooked patties** and **remaining cilantro**. Complete the burgers with the bun tops.
- ☐ Divide the burgers and **salad** between 2 dishes. Enjoy!