

Provolone Cheeseburgers & Marinated Kale

with Rosemary
Roasted Potatoes

TIME: 35-45 minutes

SERVINGS: 4

We're elevating our burgers tonight with a few gourmet touches. Frilly kale, blanched to soften its texture then marinated in cider vinegar, makes for a deliciously bright counterpoint to the richness of melty provolone. To spread on the toasted buns, we're also making aioli, a classic southern French condiment of mayonnaise livened up with a bit of garlic. On the side, rosemary lends its comforting, woodsy aroma to roasted potato wedges.



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Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



1 1/2 lbs
GROUND BEEF



4
POTATO BUNS



4 slices
PROVOLONE
CHEESE



1 clove
GARLIC



1 bunch
KALE



1 lb
RUSSET POTATOES



1 bunch
ROSEMARY

KNICK KNACKS:



1 Tbsp
APPLE CIDER
VINEGAR



1/4 cup
MAYONNAISE



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1 Prepare & roast the potatoes:

- ☐ Preheat the oven to 475°F.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the **potatoes**; cut lengthwise into 1-inch-thick wedges.
- ☐ Place the potatoes and **whole rosemary sprigs** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single layer, skin side down.
- ☐ Roast 24 to 26 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven. Carefully remove and discard the rosemary sprigs. Set aside in a warm place.

2 Prepare the remaining ingredients:

- ☐ While the potatoes roast, wash and dry the remaining fresh produce.
- ☐ Remove and discard the kale stems; roughly chop the leaves.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Halve the buns.

3 Blanch & marinate the kale:

- ☐ While the potatoes continue to roast, add the **kale** to the pot of boiling water. Cook, stirring frequently, 1 to 2 minutes, or until bright green and softened.
- ☐ Drain thoroughly and pat dry with paper towels. Transfer to a large bowl. Add **half the vinegar, up to half the garlic paste**, and a drizzle of olive oil. Season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

4 Form & cook the patties:

- ☐ While the kale marinates, place the **ground beef** in a bowl and season with salt and pepper; gently mix to incorporate. Using your hands, form into four 1/2-inch-thick patties. Transfer to a plate.
- ☐ In a large pan (nonstick, if you have one), 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 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.

5 Toast the buns:

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

6 Make the aioli & serve your dish:

- ☐ While the buns toast, in a bowl, combine the **mayonnaise, remaining vinegar**, and **as much of the remaining garlic paste as you'd like**. Season with salt and pepper.
- ☐ Divide the aioli among the cut sides of the **toasted buns**. Top the bun bottoms with the **cooked patties** and **marinated kale**. Complete the burgers with the bun tops.
- ☐ Divide the finished burgers and **roasted potatoes** among 4 dishes. Enjoy!