

# Creamy Horseradish Burgers

*with Pickled Beet & Roasted Potato Wedges*

**TIME:** 30-40 minutes

**SERVINGS:** 2

In this recipe, we're making two delicious condiments to give our burgers a decidedly Eastern European flair. Horseradish and beef are a classic pairing, so here we stir prepared horseradish into sour cream to make a zesty spread. We're also pickling a Chioggia beet (a variety with a magnificent, striped interior) to make an equally bright topping for the garlic-seasoned patties. On the side, we're serving a bit more of the horseradish sauce—a perfect dip for simple roasted potato wedges.



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## Ingredients



10 oz  
GROUND BEEF



2  
POTATO BUNS



1  
CHIOGGIA BEET



1 clove  
GARLIC



1  
RUSSET POTATO

## KNICK KNACKS:



2 tsp  
PREPARED  
HORSERADISH



2 tsp  
SUGAR



1 Tbsp  
RED WINE  
VINEGAR



1/4 cup  
SOUR CREAM



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## 1 Prepare & roast the potato:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the **potato**. Cut lengthwise into 1-inch-wide wedges. Place 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 26 to 28 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

## 2 Prepare the remaining ingredients:

- ☐ While the potato roasts, wash and dry the remaining fresh produce.
- ☐ Peel the beet and grate on the large side of a box grater.
- ☐ Peel and finely chop the garlic.
- ☐ Halve the buns.

## 3 Pickle the beet:

- ☐ While the potato continues to roast, heat a small saucepan on medium-high until hot.
- ☐ Add the **beet, sugar, vinegar, and 2 tablespoons of water**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened. Turn off the heat; season with salt and pepper to taste.
- ☐ Set aside to cool for at least 10 minutes.

## 4 Make the horseradish sauce:

- ☐ While the beet cools, in a medium bowl, combine the **horseradish and sour cream**. Season with salt and pepper to taste.

## 5 Form & cook the patties:

- ☐ While the beet continues to cool, place the **ground beef** in a large bowl. Add the **garlic**; season with salt and pepper. Gently mix to combine. Using your hands, form the mixture into two 1/2-inch-thick patties. Transfer to a plate.
- ☐ In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- ☐ Add the patties and cook 3 to 4 minutes per side, or until browned and cooked to your desired degree of doneness.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a plate.

## 6 Toast the buns & plate your dish:

- ☐ 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.
- ☐ Divide **half the horseradish sauce** between the toasted buns. Top the bun bottoms with the **cooked patties** and **pickled beet** (draining before adding). Complete the burgers with the bun tops.
- ☐ Divide the burgers and **roasted potato** between 2 dishes. Serve with the **remaining horseradish sauce** on the side. Enjoy!