

Pimento Cheeseburgers

with Roasted Sweet Potato Wedges

TIME: 25-35 minutes

SERVINGS: 4

Pimento cheese is a classic Southern condiment made from a simple trio of shredded cheddar, mayonnaise, and peppers. The creamy mixture is often given an extra boost of flavor from myriad spices (we're using ground yellow mustard, garlic powder, and a touch of sugar). In some regions, it's become a favorite topping for burgers, and tonight's simply spiced patties and soft potato buns are no exception. Roasted sweet potato wedges are a classic, hearty side.



MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



1 1/2 lbs
GROUND BEEF



4
POTATO BUNS



3 oz
SHARP CHEDDAR
CHEESE



2 oz
SWEET PIQUANTE
PEPPERS



1 1/2 lbs
SWEET POTATOES



1/4 cup
MAYONNAISE



1 tsp
PIMENTO CHEESE
SPICE BLEND*

* Garlic Powder, Ground Yellow Mustard, & Sugar



Download our iOS or Android app, or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare & roast the sweet potatoes:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the **sweet potatoes**. Cut lengthwise into 1-inch-wide wedges.
- ☐ Place on a sheet pan; drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat. Arrange in a single layer.
- ☐ Roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven. Set aside in a warm place.

2 Prepare the remaining ingredients:

- ☐ While the sweet potatoes roast, grate the cheese on the large side of a box grater; place in a medium bowl.
- ☐ Finely chop the peppers.
- ☐ Halve the buns.

3 Make the pimento cheese:

- ☐ While the sweet potatoes continue to roast, add the **mayonnaise**, **spice blend**, and **peppers** to the bowl of **cheese**. Stir to thoroughly combine; season with salt and pepper to taste.

4 Form & cook the patties:

- ☐ While the sweet potatoes continue to roast, place the **ground beef** in a bowl; season with salt and pepper. Gently mix to incorporate.
- ☐ Using your hands, form the mixture into four ¾-inch-thick patties; transfer to a plate.
- ☐ In a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot.
- ☐ Add the patties; cook 3 to 4 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a plate. Set aside in a warm place.

5 Toast the buns:

- ☐ Working in batches if necessary, add the **buns**, cut side down, to the pan of reserved fond. Toast on medium-high 1 to 2 minutes, or until golden brown.
- ☐ Transfer to a work surface.

6 Assemble the burgers & serve your dish:

- ☐ Divide the **cooked patties** among the toasted **bun bottoms**. Top with the **pimento cheese**. Complete the burgers with the bun tops.
- ☐ Divide the burgers and **roasted sweet potatoes** among 4 dishes. Enjoy!