

Pimento Cheeseburgers

with Sweet Potato Oven Fries

TIME: 25-35 minutes

SERVINGS: 2

Tonight, the classic cheeseburger gets an easy, Southern-style lift from pimento cheese—a zesty spread made with cheddar, mayo, pickled peppers, and spices. We're serving our burgers with sweet potato oven fries for a flavorful, seasonal twist on the usual side.



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Ingredients



10 oz
GROUND BEEF



1
SWEET POTATO

Did You Know?
*Sweet potatoes
aren't actually
related to regular
potatoes.*



2
POTATO BUNS

KNICK KNACKS:



2 oz
CHEDDAR CHEESE



1 oz
SWEET PIQUANTE
PEPPERS



2 Tbsps
MAYONNAISE



1 tsp
PIMENTO CHEESE
SPICE BLEND*

* Garlic Powder, Ground Yellow Mustard, & Sugar



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1 Prepare & roast the sweet potato:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut the **sweet potato** lengthwise into 1-inch wedges. Transfer to a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer, skin side down.
- ☐ Roast 21 to 23 minutes, or until browned and tender when pierced with a fork. Set aside in a warm place.

2 Prepare the remaining ingredients:

- ☐ While the sweet potato roasts, 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 potato continues 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 potato continues 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 two $\frac{3}{4}$ -inch-thick patties; transfer to a plate.
- ☐ In a medium pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the patties and 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.

5 Toast the buns:

- ☐ While the sweet potato continues to roast, add the **buns**, cut side down, to the pan of reserved fond. Toast on medium-high 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.

6 Assemble the burgers & plate your dish:

- ☐ Divide **half the pimento cheese** between the bottoms of the **toasted buns**. Top with the **cooked patties** and **remaining pimento cheese**. Complete the burgers with the bun tops.
- ☐ Divide the burgers and **roasted sweet potato** between 2 dishes. Enjoy!