Steakhouse Cheddar Burger

with Butter Lettuce, Cucumber & Pistachio Salad



Ingredients



12 oz USDA Prime Ground Beef



4 oz Mushrooms



½ oz Sweety Drop Peppers



0.7 oz Grana Padano Cheese



2 Tbsps Roasted Pistachios



2 Tbsps Soy Glaze



2 Challah Buns



1 head Butter Lettuce



1 Lemon



1 Tbsp Light Brown Sugar



1 Tbsp Ketchup



2 Persian Cucumbers



2 cloves Garlic



2 oz Cheddar Cheese Curds



1/3 cup Crispy Onions



1 Tbsp Sherry Vinegar

WHY WE LOVE THIS DISH

For incredibly rich, savory, steakhouse-inspired flavor, we're serving these prime ground beef patties (stuffed with melty cheddar cheese curds) with a luxe topping of mushrooms—glazed in the pan with our spin on classic steak sauce—plus crispy fried onions for delightful crunch.

Blue Apron

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Serve with Blue Apron wine that has this symbol blueapron.com/wine

Prepare the ingredients & make the glaze

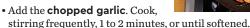
- Wash and dry the fresh produce.
- Thinly slice the mushrooms.
- · Peel and roughly chop 2 cloves of garlic.
- Roughly chop the cheese curds.
- Quarter and deseed the lemon.
- · Cut off and discard the root end of the lettuce; roughly chop the leaves.



- Thinly slice the cucumbers into rounds.
- In a bowl, combine the soy glaze, vinegar, sugar, ketchup, and 2 tablespoons of water. Stir until the sugar has dissolved.
- Halve the buns.

Cook & glaze the mushrooms

- In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the sliced mushrooms in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.



- Add the glaze (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until slightly thickened and the mushrooms are coated.
- Transfer to a bowl and cover with foil to keep warm.
- Rinse and wipe out the pan.

Form the patties

- Place the beef and chopped cheese curds in a bowl. Season with salt and pepper. Gently mix to combine.
- Form the mixture into two 1/2-inch-thick patties.



4 Cook the patties

- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the patties. Cook 4 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through.*
- · Leaving any browned bits (or fond) in the pan, transfer to a work surface.

5 Make the salad

- Meanwhile, in a large bowl, combine the juice of 2 lemon wedges and 1 tablespoon of olive oil; season with salt and pepper.
- · Just before serving, add the chopped lettuce, sliced cucumbers, and Grana Padano (crumbling before adding). Toss to coat.



• Taste, then season with salt and pepper if desired.

Toast the buns & serve your dish

- Add the halved buns, cut side down, to the pan of reserved fond (if the pan seems dry, add a drizzle of olive oil). Toast on medium-high 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.
- Assemble the burgers using the toasted buns, cooked patties, glazed mushrooms, and crispy onions.
- Serve the burgers with the salad on the side. Garnish the salad with the pistachios and peppers. Serve the remaining lemon wedges on the side, if you'd like. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 160°F for beef.



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your