

Steakhouse Cheddar Burger

with Butter Lettuce, Cucumber & Pistachio Salad

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients



12 oz USDA Prime Ground Beef



4 oz Mushrooms



½ oz Sweet 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



⅓ 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.



Serve with Blue Apron wine that has this symbol
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1 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**.



2 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 **chopped garlic**. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- 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.



3 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 **1½-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.



6 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 account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety
CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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