

Balsamic Burgers

with Mozzarella, Tomato & Cucumber Salad

4 SERVINGS

25-35 MINS

 Blue Apron

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Ingredients

-  18 oz Ground Beef 
-  1 head Butter Lettuce
-  1 clove Garlic
-  4 oz Fresh Mozzarella Cheese

-  4 Beyond Burger™ Plant-Based Patties 
-  ½ lb Grape Tomatoes
-  1 Lemon
-  ¼ cup Mayonnaise

-  4 Potato Buns
-  2 Persian Cucumbers
-  2 Tbsps Balsamic Vinegar
-  1 Tbsp Italian Seasoning¹

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Halve the **tomatoes**.
- Thinly slice the **cucumbers** into rounds.
- Medium dice the **cheese**.
- Halve the **lemon** crosswise; squeeze the juice into a large bowl, straining out the seeds. Add the **halved tomatoes, sliced cucumbers, and diced cheese**. Toss to combine.
- Halve the **buns**.
- Cut off and discard the root end of the **lettuce**; separate the leaves.
- In a bowl, whisk together the **mayonnaise** and **half the vinegar** (you will have extra). Season with salt and pepper.



2 Marinate the vegetables & cheese

- To the bowl of **prepared vegetables and cheese**, add **half the Italian seasoning**, as much of the **garlic paste as you'd like**, and **1 tablespoon of olive oil**. Season with salt and pepper; stir to combine.
- Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



3 Form & cook the patties

- Meanwhile, place the **beef** in a bowl. Add the **remaining Italian seasoning**; season with salt and pepper. Gently mix to combine.
- Form the mixture into four **1/2-inch-thick patties**.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.



Step 3 continued:

- 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 plate.

↳ CUSTOMIZED STEP 3 *If you chose Beyond Burger™ Patties*

- Meanwhile, evenly sprinkle the **patties** with the **remaining Italian seasoning**.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 3 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through* (the center will still be red or pink).
- Transfer to a plate.
- Wipe out the pan.

4 Finish & serve your dish

- Working in batches if necessary, add the **halved buns**, cut side down, to the same pan. 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, balsamic mayo, and cooked patties**.
- Just before serving, add the **lettuce leaves** to the bowl of **marinated vegetables and cheese**. Toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **burgers** with the **salad** on the side. Enjoy!



*An instant-read thermometer should register 160°F for beef and 165°F for Beyond Burger™.

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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