

Grilled Italian Burgers

with Fontina, Calabrian Mayo & Balsamic-Herb Onions

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**

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Ingredients

 12 oz USDA Prime Ground Beef

 1 bunch Parsley

 ½ oz Pickled Peppadew Peppers

 ¼ cup Grated Parmesan Cheese

 2 Challah Buns

 1 bunch Mint

 1 ½ tsps Calabrian Chile Paste

 2 Tbsps Mayonnaise

 1 lb Sweet Potatoes

 1 oz Balsamic-Marinated Cipolline Onions

 2 oz Fontina Cheese

 1 tsp Preserved Lemon Purée

TECHNIQUE TO HIGHLIGHT

For an elevated, dynamic finish to these USDA Prime ground beef burgers, you'll make a herb topping, reminiscent of Northern Italian flavors, with fresh parsley and tender, balsamic-marinated cipolline onions. For extra herbaceous flavor, you'll also top sweet potatoes with fresh mint leaves.



Serve with Blue Apron wine that has this symbol
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Making this recipe indoors?

The steps featured below provide cooking instructions for a grill—but that doesn't mean it's any less delicious when prepared in your kitchen. Scan this QR code for helpful tips for transitioning grill recipes to your oven or stovetop.



1 Prepare the ingredients

- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Cut the **sweet potatoes** into 1-inch-wide wedges; place in a bowl. Drizzle with **olive oil** and season with salt and pepper; toss to coat.
- Thinly slice the **fontina**.
- Halve the **buns**.
- Roughly chop the **parsley** leaves and stems.
- Roughly chop the **onions**.
- In a bowl, combine the **chopped parsley, chopped onions**, and a drizzle of **olive oil**; season with salt and pepper.
- Pick the **mint** leaves off the stems.
- Roughly chop the **peppers**; place in a separate bowl. Add the **lemon purée** and a drizzle of **olive oil**. Stir to combine.
- In a separate bowl, combine the **mayonnaise** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.



2 Grill the sweet potatoes

- Grill the **seasoned sweet potato wedges**, turning occasionally, 12 to 14 minutes, or until charred and tender when pierced with a fork.
- Transfer to a serving dish.



3 Form & grill the patties

- Meanwhile, place the **beef** in a bowl; season with salt and pepper. Gently mix to incorporate. Form the mixture into two 1/2-inch-thick patties.
- Grill the **patties** 4 to 5 minutes, or until browned.
- Flip the patties (carefully, as the oil may splatter) and evenly top with the **sliced fontina**. Grill 4 to 5 minutes, or until the cheese is melted the patties are browned and cooked through.*
- Transfer to a work surface.



4 Toast the buns

- Add the **buns**, cut side down, to the grill and toast 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.



5 Finish & serve your dish

- Assemble the burgers using the **toasted buns, Calabrian mayo, grilled patties, and balsamic-herb onions**.
- Top the **grilled sweet potatoes** with the **dressed peppers, mint leaves** (tearing just before adding), and **parmesan**.
- Serve the **burgers** with the **finished sweet potatoes** on the side. 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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