

# Greek Feta Burgers

with Salsa Verde Potatoes & Parmesan

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
blueapron.com



## Ingredients



12 oz USDA Prime Ground Beef



4 oz Grape Tomatoes



1 ½ tps Calabrian Chile Paste



¼ cup Grated Parmesan Cheese



2 Challah Buns



1 oz Pitted Niçoise Olives



⅓ cup Salsa Verde



2 Tbsps Mayonnaise



¾ lb Potatoes



½ oz Pickled Peppadew Peppers



1 ½ oz Feta Cheese



1 tsp Whole Dried Oregano

## WHY WE LOVE THIS DISH

We're putting a Mediterranean spin on classic cheeseburger toppings by cooking juicy, fresh tomatoes with Niçoise olives—perfect for cutting through the richness of the crumbly feta cheese and Calabrian mayo layered with the seared burger patties.



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## 1 Prepare the ingredients

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Roughly chop the **peppers**.
- Halve the **tomatoes**.
- Roughly chop the **olives**.
- Halve the **buns**.
- In a 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. Season with salt and pepper.



## 2 Cook & dress the potatoes

- Add the **diced potatoes** to the pot of boiling water and cook 13 to 15 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot.
- Add the **salsa verde** and **chopped peppers**. Season with salt and pepper; stir to combine.



## 3 Cook the tomatoes

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **halved tomatoes**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **chopped olives** and **oregano**. Cook, stirring frequently and pressing down on the tomatoes with the back of a spoon, 2 to 3 minutes, or until softened.
- Transfer to a bowl.
- Wipe out the pan.



## 4 Form & cook the patties

- Place the **beef** in a bowl. Season with salt and pepper. Gently mix to incorporate.
- Form the mixture into two  $\frac{1}{2}$ -inch-thick 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.
- Carefully drain off and discard any excess oil.



## 5 Toast the buns & serve your dish

- Add the **halved 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.
- Assemble the burgers using the **toasted buns**, **Calabrian mayo**, **cooked patties**, **cooked tomatoes**, and **feta** (crumbling before adding).
- Serve the **burgers** with the **dressed potatoes** on the side. Garnish the potatoes with the **parmesan**. 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](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://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.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [i](#) [@](#) Share your photos with #blueapron



072621, 2PRE19