

White Cheddar Cheeseburgers

with Oven Fries

TIME: 45-55 minutes

SERVINGS: 4

These burgers get plenty of classic appeal from cave-aged cheddar, pickle chips, and a creamy, zesty spread—with soft potato buns to soak up all the delicious flavors. The dish is complete with potato wedges, dusted with aromatic seasonings before roasting.



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Plush & Fruity

Serve a bottle with this symbol for a great pairing.



Ingredients



1 1/8 lbs
GROUND BEEF



4
POTATO BUNS



1/4 cup
CREAMY
MUSTARD SAUCE



1
RED ONION



4 oz
CAVE-AGED
CHEDDAR CHEESE
PIECES



3
RUSSET POTATOES



2 oz
PICKLE CHIPS



1 clove
GARLIC



1 Tbsp
WEEKNIGHT
HERO SPICE
BLEND*

Did You Know?

This premium cheese was aged underground at Vermont's Jasper Hill Farm.

* Garlic Powder, Onion Powder, Smoked Paprika, & Whole Dried Parsley



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1 Prepare & roast the vegetables:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Line a sheet pan with aluminum foil.
- ☐ Wash and dry the fresh produce.
- ☐ Cut the **potatoes** lengthwise into 1-inch-wide wedges.
- ☐ Peel the **onion**; cut crosswise into 1/2-inch-thick rounds, keeping the layers intact.
- ☐ Place the potato wedges in a bowl. Drizzle with olive oil and season with salt, pepper, and **half the spice blend**; toss to coat. Arrange in an even layer, skin side down, on one side of the sheet pan.
- ☐ Place the onion rounds on the other side of the sheet pan. Drizzle with olive oil and season with salt and pepper; carefully turn to coat. Arrange in an even layer.
- ☐ Roast 34 to 36 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients:

- ☐ While the vegetables roast, peel and finely chop the **garlic**; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ If necessary, crumble the **cheese** into small pieces.
- ☐ Halve the **pickles**.
- ☐ Halve the **buns**.

3 Form the patties:

- ☐ Once the vegetables have roasted for about 20 minutes, place the **beef**, **garlic paste**, and **remaining spice blend** in a bowl. Season with salt and pepper and gently mix to combine.
- ☐ Using your hands, form the mixture into four 1/2-inch-thick patties. Transfer to a plate.

4 Cook the patties:

- ☐ While the vegetables continue to roast, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **patties** and cook 3 to 5 minutes on the first side, or until browned.
- ☐ Flip the patties (carefully, as the oil may splatter) and top with the **cheese**. Loosely cover the pan with aluminum foil and cook 3 to 5 minutes for medium-rare, or until the cheese is melted and the patties are cooked to your desired degree of doneness.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a plate. Carefully drain off and discard any excess oil from the pan.



5 Toast the buns & serve your dish:

- ☐ Heat the pan of reserved fond on medium-high until hot. Working in batches if necessary, add the **buns**, cut side down, and toast 30 seconds to 1 minute, or until golden brown. (If the pan seems dry, add 1 teaspoon of olive oil.)
- ☐ Transfer to a work surface. Build the burgers using the toasted buns, **creamy mustard sauce**, **cooked patties**, **halved pickles**, and **as much of the roasted onion as you'd like** (separating the layers before adding).
- ☐ Serve the burgers with the **roasted potato wedges** on the side. Enjoy!

