Chipotle Onion & Smoked Gouda Burger

with Sour Cream & Chive Potatoes



Ingredients



12 oz USDA Prime Ground Beef



1 Red Onion



2 tsps Chipotle Chile



1/4 cup Sour Cream



2 Challah Buns



1 bunch Chives



1/4 cup Barbecue



Sauce



2 Tbsps Mayonnaise



3/4 lb Fingerling Potatoes



3 oz Pickle Chips



2 oz Smoked Gouda Cheese



1 Tbsp Weeknight Hero Spice Blend¹

WHY WE LOVE THIS DISH

To create a smoky-sweet topping for these USDA Prime ground beef burgers, you'll glaze red onion with a combo of barbecue sauce and chipotle chile paste—a specialty condiment made from dried, smoked jalapeño peppers that lends incredible depth of flavor.

Blue Apron

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Serve with Blue Apron wine that has this symbol blueapron.com/wine

1 Prepare the ingredients

- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the potatoes lengthwise.
- Thinly slice the chives.
- · Halve, peel, and medium dice the onion.
- Thinly slice the cheese.
- Halve the buns.



2 Cook & dress the potatoes

- Add the halved potatoes to the pot of boiling water and cook 14 to 16 minutes, or until tender when pierced with a fork. Turn off the heat.
- · Drain thoroughly and return to the pot. Add the sour cream, sliced chives, and 1 teaspoon of the spice blend (you will have extra); season with salt and



pepper. Stir to coat. Taste, then season with salt and pepper if desired.

Cook & glaze the onion

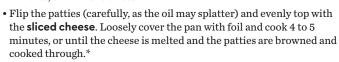
- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the diced onion; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.



- Add the barbecue sauce (carefully, as the liquid may splatter) and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly coated and combined.
- Transfer to a bowl; taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Rinse and 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 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, or until browned.



- 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, mayonnaise, pickles, cooked patties, and glazed onion.



• Serve the burgers with the dressed potatoes on the side. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 160°F for beef.



