

Chipotle Onion & Smoked Gouda Burger

with Sour Cream & Chive Potatoes

2 SERVINGS | 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients



12 oz USDA Prime Ground Beef



1 Red Onion



2 tsps Chipotle Chile Paste



¼ cup Sour Cream



2 Challah Buns



1 bunch Chives



¼ cup Barbecue Sauce



2 Tbsps Mayonnaise



¾ 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.



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

¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

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.
- 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.



3 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 $\frac{1}{2}$ -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, or until browned.
- Flip the patties (carefully, as the oil may splatter) and evenly top with the **sliced cheese**. Loosely cover the pan with foil and cook 4 to 5 minutes, or until the cheese is melted and the patties are 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**, **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.