

Fried Rosemary & Fontina Burgers

with Calabrian Sweet Potatoes

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients



24 oz USDA Prime Ground Beef



1 bunch Rosemary



4 oz Fontina Cheese



2 Tbsps Honey



4 Challah Buns



2 oz Balsamic-Marinated Cipolline Onions



¼ cup Grated Romano Cheese



1 ½ lbs Sweet Potatoes



1 Tbsp Calabrian Chile Paste



¼ cup Mayonnaise

TECHNIQUE TO HIGHLIGHT

For layers of deeply savory, herby flavor, we're pan-frying woody rosemary to top these juicy USDA Prime ground beef burgers (mixed with sharp, salty romano cheese), and using the leftover aromatic oil to cook the patties—served alongside tender roasted sweet potatoes tossed with a sweet and spicy sauce for a punchy finish.



Serve with Blue Apron wine that has this symbol
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1 Prepare & roast the sweet potatoes

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Line a sheet pan with foil.
- Cut the **sweet potatoes** into 1-inch-wide wedges.
- Place on the sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer, skin side down.
- Roast 28 to 30 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, pick the **rosemary** leaves off the stems.
- Thinly slice the **fontina**.
- Roughly chop the **onions**.
- Halve the **buns**.
- In a large bowl, combine the **honey** (kneading the packet before opening) and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.



3 Fry the rosemary

- In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a rosemary leaf sizzles immediately when added, add the **rosemary leaves**. Cook, stirring constantly, 1 to 2 minutes, or until crispy and fragrant.
- Leaving any oil in the pan, transfer to a paper towel-lined plate; immediately season with salt.



4 Form & cook the patties

- In a medium bowl, combine the **beef** and **romano**; season with salt and pepper. Gently mix to combine.
- Form the mixture into four 1/2-inch-thick patties.
- Heat the pan of **reserved rosemary 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 fontina**. 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 Finish & serve your dish

- Working in batches, 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**, **cooked patties**, **chopped onions**, and **fried rosemary**.
- Transfer the **roasted sweet potatoes** to the bowl of **Calabrian honey**; toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **burgers** with the **dressed 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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