Steakhouse **Cheddar Burger**

Blue Apron

blueapron.com



Ingredients



24 oz USDA Prime **Ground Beef**



2 cloves Garlic



2 heads Butter Lettuce



1.4 oz Grana Padano Cheese



3 Tbsps Soy Glaze



2 Tbsps Roasted **Pistachios**



4 Challah Buns



4 Persian Cucumbers



1 Lemon



1/3 cup Crispy Onions



1 Tbsp Sherry Vinegar



½ lb Mushrooms



1 oz Sweety Drop Peppers



2 oz Cheddar Cheese Curds



3 Tbsps Ketchup



1 Tbsp Light Brown Sugar

WHY WE LOVE THIS DISH

For incredibly rich, savory, steakhouse-inspired flavor, we're serving these prime ground beef patties (stuffed with melty cheddar cheese curds) with a luxe topping of mushrooms-glazed in the pan with our spin on classic steak sauce—plus crispy fried onions for delightful crunch.



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

Prepare the ingredients & make the glaze

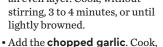
- Wash and dry the fresh produce.
- Thinly slice the mushrooms.
- Peel and roughly chop 2 cloves of garlic.
- Roughly chop the cheese curds.
- · Quarter and deseed the lemon.
- · Cut off and discard the root ends of the lettuce; roughly chop the leaves.

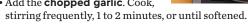


- Thinly slice the cucumbers into rounds.
- In a bowl, combine the soy glaze, vinegar, sugar, ketchup, and 2 tablespoons of water. Stir until the sugar has dissolved.
- Halve the buns.

2 Cook & glaze the mushrooms

- In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the sliced mushrooms in an even layer. Cook, without lightly browned.





- Add the glaze (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until slightly thickened and the mushrooms are coated.
- Transfer to a bowl and cover with foil to keep warm.
- Rinse and wipe out the pan.

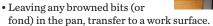
3 Form the patties

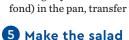
- Place the beef and chopped cheese curds in a large bowl. Season with salt and pepper. Gently mix to combine.
- Form the mixture into four 1/2-inch-thick patties.



4 Cook the 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.*





- Meanwhile, in a large bowl, combine the juice of all 4 lemon wedges and 1 tablespoon of olive oil; season with salt and pepper.
- · Just before serving, add the chopped lettuce, sliced cucumbers, and Grana Padano (crumbling before adding). Toss to coat.
- Taste, then season with salt and pepper if desired.



- · Working in batches, add the halved buns, cut side down, to the pan of reserved fond (if the pan seems dry, add a drizzle of olive oil). 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, cooked patties, glazed mushrooms, and crispy onions.
- Serve the burgers with the salad on the side. Garnish the salad with the pistachios and peppers. Enjoy!



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



Produced in a facility that processes crustacean shellfish,

