

Pimento Cheeseburgers

with Spicy Roasted Delicata Squash & Pepitas

2 SERVINGS

30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients



12 oz USDA Prime Ground Beef



½ oz Pickled Peppadew Peppers



2 oz White Cheddar Cheese



2 Tbsps Mayonnaise



2 Challah Buns



1 Shallot



2 Tbsps Grated Cotija Cheese



2 Tbsps Raw Pepitas



1 Delicata Squash



1 Lime



2 tsps Chipotle Chile Paste



1 Tbsp Smoky Spice Blend¹

WHY WE LOVE THIS DISH

We're elevating the classic cheeseburger by topping our juicy beef patties with a spin on pimento cheese—a beloved Southern spread that at its simplest, features a combo of grated cheese, mayonnaise, and pickled peppers. Ours features melty white cheddar, piquant peppadew peppers, and our smoky spice blend.



Serve with Blue Apron wine that has this symbol
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1. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder

1 Roast the squash & pepitas

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard the ends of the **squash**. Halve lengthwise; using a spoon, scoop out and discard the pulp and seeds. Cut crosswise into 1/2-inch pieces.
- Transfer to a bowl. Add **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with **olive oil** and season with salt and pepper; toss to coat.
- Transfer to a sheet pan and arrange in an even layer.
- Roast 21 minutes. Leaving the oven on, remove from the oven.
- Carefully add the **pepitas** to the sheet pan in an even layer.
- Return to the oven and roast 3 to 5 minutes, or until the pepitas are lightly browned and the squash is tender when pierced with a fork.
- Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, grate the **cheddar** on the large side of a box grater.
- Roughly chop the **peppers**.
- In a bowl, combine the **grated cheddar, mayonnaise, chopped peppers, and half the spice blend** (you will have extra).
- Halve the **buns**.
- Quarter the **lime**.
- Peel and thinly slice the **shallot**.
- In a bowl, combine the **sliced shallot and the juice of 2 lime wedges**; season with salt and pepper. Stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.



3 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 a medium pan (nonstick, if you have one), 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 **pimento cheese**. Loosely cover the pan with foil. 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.



4 Toast the buns

- 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.



5 Finish & serve your dish

- Assemble the burgers using the **toasted buns, cooked patties, and as much of the marinated shallot as you'd like** (discarding any liquid).
- Serve the **burgers** with the **roasted squash and pepitas** on the side. Garnish the squash with the **cotija**. Serve the **remaining lime wedges** on the side. Enjoy!



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