

Fontina Beyond Burger™

with Sour Cherry Sauce & Spicy Lemon Squash

4 SERVINGS | 30-40 MINS

 **Blue Apron**
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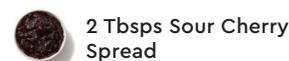
  Serve with Blue Apron wine that has this symbol
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Ingredients

Customized ingredients



SWAPPED FOR:



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the squash

- 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 the squash crosswise into ¼-inch pieces.
- Transfer to a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 24 to 26 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients & make the lemon dressing

- Meanwhile, peel and thinly slice the **shallot**.
- Thinly slice the **cheese**.
- Halve the **buns**.
- Halve the **lemon** crosswise. Squeeze the juice into a large bowl, straining out the seeds. Add the **currants** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Stir to combine.



3 Cook the shallot & make the sour cherry sauce

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced shallot**; season with salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until lightly browned and softened.
- Transfer to a bowl; add the **sour cherry spread** and **dijonnaise**. Stir to combine. Taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.



4 Cook the patties

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **patties**. Cook 3 to 5 minutes, or until browned.
- Flip the patties (carefully, as the oil may splatter) and top with the **sliced cheese**. Loosely cover the pan with foil and cook 3 to 5 minutes, or until the cheese is melted and the patties are browned and cooked through* (the center will still be red or pink).
- Transfer to a work surface. Wipe out the pan.



↻ CUSTOMIZED STEP 4 If you chose Ground Pork

- Place the **pork** in a medium bowl. Season with salt and pepper. Gently mix to incorporate.
- Form the mixture into four ½-inch-thick patties.
- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **patties**. Cook 5 to 6 minutes, or until browned.
- Flip the patties (carefully, as the oil may splatter) and top with the **sliced cheese**. Loosely cover the pan with foil and cook 5 to 6 minutes, or until the cheese is melted and the patties are browned and cooked through.**
- Transfer to a work surface. Wipe out the pan.

5 Finish & serve your dish

- Working in batches if necessary, add the **halved buns**, cut side down, to the same pan (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.
- Add the **roasted squash** to the bowl of **lemon dressing**; drizzle with **olive oil** and season with salt and pepper. Stir to combine. Taste, then season with salt and pepper if desired.
- Assemble the burgers using the **toasted buns**, **sour cherry-mustard sauce**, and **cooked patties**.
- Serve the **burgers** with the **finished squash** on the side. Enjoy!



*An instant-read thermometer should register 165°F for Beyond Burger™.
**The USDA recommends a minimum safe cooking temperature of 160°F for pork.

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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