

# Cheddar & BBQ Mayo Burger

with Potato Salad & Crispy Onions

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**

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## Ingredients



24 oz USDA Prime Ground Beef



2 Yellow Onions



4 oz White Cheddar Cheese



¼ cup Dijonnaise



1 Tbsp Southern Spice Blend<sup>1</sup>



4 Challah Buns



1 bunch Parsley



½ cup Barbecue Sauce



¼ cup Mayonnaise



1 ¼ lbs Potatoes



⅓ cup Crispy Onions



¼ cup Sweet Pickle Relish



2 Tbsps Vegetarian Worcestershire Sauce

## WHY WE LOVE THIS DISH

For incredible depth of flavor, you'll cook onions with piquant spices like smoked paprika and cayenne pepper, then glaze them with tangy worcestershire sauce. It's the perfect topping for our prime beef patties—covered with melty white cheddar and sandwiched between toasted challah buns.



Serve with Blue Apron wine that has this symbol  
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<sup>1</sup>. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Roughly chop the **parsley** leaves and stems.
- In a large bowl combine the **dijonnaise**, **pickle relish**, and **half the chopped parsley**; season with salt and pepper.
- Halve, peel, and thinly slice the **onions**.
- Thinly slice the **cheese**.
- In a bowl, combine the **barbecue sauce** and **mayonnaise**.
- Halve the **buns**.



## 2 Roast the potatoes & make the potato salad

- Place the **diced potatoes** on a sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 22 to 26 minutes, or until lightly browned and tender when pierced with a fork.
- Transfer to the bowl of **mustard-relish sauce**; stir to combine. Taste, then season with salt and pepper if desired.



## 3 Cook & glaze the onions

- Meanwhile, in a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced onions** and **half the spice blend** (you will have extra); season with salt and pepper. Cook, stirring frequently, 5 to 6 minutes, or until softened and lightly browned.



## Step 3 continued:

- Add the **worcestershire sauce** (carefully, as the liquid may splatter) and **2 tablespoons of water**. Cook, stirring frequently, 30 seconds to 1 minute, or until coated and the liquid is thickened. Turn off the heat.
- Transfer to a bowl; 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 four 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. 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

- 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**, **BBQ mayo**, **cooked patties**, **glazed onions**, and **crispy onions**.
- Serve the **burgers** with the **potato salad** on the side. Garnish the salad with the **remaining chopped parsley**. 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](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://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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