

# Creamed Onion & Smoked Gouda Burger

with Purple Potato Wedges & Honey Mustard

2 SERVINGS

30-40 MINS

 **Blue Apron**  
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## Ingredients



12 oz USDA Prime Ground Beef



¾ lb Purple Potatoes



2 oz Smoked Gouda Cheese



1 Tbsp Honey



1 Tbsp Sugar



2 Challah Buns



3 oz Pickle Chips



¼ cup Cream



1 Tbsp Dijonnaise



1 tsp Quatre Épices<sup>1</sup>



1 Yellow Onion



1 bunch Sage



1 Tbsp Apple Cider Vinegar



1 Tbsp Whole Grain Dijon Mustard

## TECHNIQUE TO HIGHLIGHT

For melt-in-your-mouth richness, we're giving an onion special English treatment with our take on creamed onions. This traditional holiday side becomes the ideal burger topping when cooked in the pan with aromatic sage, a bit of sugar, and cream, which helps tenderize and caramelize the onion to perfection and gives them their hallmark creamy texture.



Serve with Blue Apron wine that has this symbol  
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1. White Pepper, Nutmeg, Ginger & Cloves



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- 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.
- Cut the **potatoes** into 1-inch-wide wedges.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **cheese**.
- Pick the **sage** leaves off the stems; roughly chop the leaves.
- Halve the **buns**.
- In a bowl, combine the **dijonnaise** and **honey** (kneading the packet before opening).



## 2 Roast the potatoes

- Line a sheet pan with foil.
- Transfer the **potato wedges** to the foil. Drizzle with **olive oil** and season with salt, pepper, and the **quatre épices**. Toss to coat and arrange in an even layer, skin side down.
- Roast 21 to 23 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.



## 3 Make the creamed onion

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **chopped sage**. Cook, stirring occasionally, 1 to 2 minutes, or until combined.
- Add the **vinegar** (carefully, as the liquid may splatter) and **sugar**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the liquid has cooked off.



## Step 3 continued:

- Add the **cream**; season with salt and pepper. Cook, stirring constantly, 2 to 3 minutes, or until the mixture has thickened.
- Transfer to a bowl and 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 two ½-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

- 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.



## 6 Finish & serve your dish

- Assemble the burgers using the **toasted buns, whole grain mustard, pickles, cooked patties, and creamed onion**.
- Serve the **burgers** with the **roasted potatoes and honey mustard** on the side. Enjoy!



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

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