

Fried Egg & White Cheddar Burgers

with Roasted Fingerling Potatoes

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients



12 oz USDA Prime Ground Beef



¾ lb Fingerling Potatoes



2 oz White Cheddar Cheese



1 Tbsp Dijonnaise



2 Pasture-Raised Eggs



2 oz Arugula



¼ cup Grated Parmesan Cheese



3 oz Pickle Chips



2 Challah Buns



2 Scallions



⅓ cup Salsa Verde



1 Tbsp Weeknight Hero Spice Blend¹

WHY WE LOVE THIS DISH

After a big night out (or in!), there's no better way to start off the new year than with a delicious prime beef burger topped with a perfectly runny fried egg. Sandwiched between fluffy challah buns, peppery arugula, and creamy dijonnaise, it makes for the ideal meal at any time of the day.



Serve with Blue Apron wine that has this symbol
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¹. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



"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.
- Halve the **potatoes** lengthwise.
- Thinly slice the **scallions**.
- Thinly slice the **cheddar**.
- Halve the **buns**.



2 Roast & dress the potatoes

- Line a sheet pan with foil.
- Transfer the **halved potatoes** to the foil. Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**. Toss to coat; arrange in an even layer, cut side down.
- Roast, flipping halfway through, 20 to 22 minutes, or until lightly browned and tender when pierced with a fork.
- Transfer to a large bowl; add the **sliced scallions**, **parmesan**, and **salsa verde**. Stir to coat. Taste, then season with salt and pepper if desired.



3 Form & cook the patties

- Meanwhile, 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.



Step 3 continued:

- Flip the patties (carefully, as the oil may splatter) and evenly top with the **sliced cheese**. Loosely cover the pan with foil and 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.

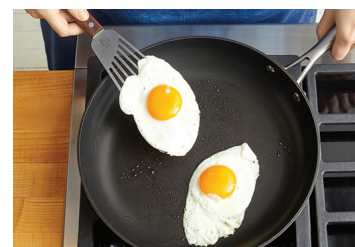
4 Toast the buns

- Add the **halved buns**, cut side down, to the pan of reserved fond.
- Toast on medium-high 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.



5 Fry the eggs & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Turn off the heat.
- Assemble the burgers using the **toasted buns**, **dijonnaise**, **cooked patties**, **pickles**, as much of the **arugula** as you'd like, and the **fried eggs**.
- Serve the **burgers** with the **dressed potatoes** on the side. 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 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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