

Pancetta & Onion Jam Cheeseburger

with Smoky Fingerlings

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**

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Ingredients



12 oz USDA Prime Ground Beef



3/4 lb Fingerling Potatoes



2 oz Fontina Cheese



1 Tbsp Dijonnaise



1/4 tsp Crushed Red Pepper Flakes



3 oz Diced Pancetta



1 Yellow Onion



1/4 cup Grated Parmesan Cheese



2 tsps Honey



1 Tbsp Smoky Spice Blend¹



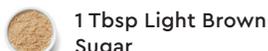
2 Challah Buns



2 Scallions



1 Tbsp Sherry Vinegar



1 Tbsp Light Brown Sugar

INGREDIENT IN FOCUS

To build layers of flavor in this savory jam, we're calling on rich pancetta—a seasoned, salt-cured meat made from pork belly (similar to bacon, but not smoked). Here, it adds incredible depth of flavor and pleasant saltiness as it cooks in the pan alongside tender onion, sweet honey, and just a touch of red pepper flakes for welcome heat.



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



"Alexa, find Blue Apron recipes."

1 Prepare & roast the potatoes

- 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.
- Halve the **potatoes** lengthwise.
- Line a sheet pan with foil.
- Transfer the **halved potatoes** to the foil. Drizzle with **olive oil**; season with salt, pepper, and **all but a pinch of the spice blend**. Toss to coat. Arrange in an even layer, cut side down.
- Roast 20 to 22 minutes, flipping halfway through, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, halve, peel, and small dice the **onion**.
- Thinly slice the **fontina**.
- Halve the **buns**.
- Thinly slice the **scallions**.



3 Make the pancetta-onion jam

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and slightly crispy.
- Carefully drain off and discard any excess oil.



Step 3 continued:

- Add the **diced onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Add the **vinegar, sugar, honey** (kneading the packet before opening), **remaining spice blend**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 2 to 3 minutes, or until thoroughly combined.
- Transfer to a bowl.
- 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 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 fontina**. 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

- 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.
- Assemble the burgers using the **toasted buns, dijonnaise, cooked patties, and pancetta-onion jam**.
- Serve the **burgers** with the **roasted potatoes** on the side. Garnish the potatoes with the **sliced scallions** and **parmesan**. 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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