

BBQ & Smoked Gouda Burgers

with Sweet Potato Wedges & Pepper Ranch


4 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
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Ingredients

 24 oz USDA Prime Ground Beef


 1 ½ lbs Sweet Potatoes

 ⅓ cup Crispy Onions

 4 tsp Honey

 ½ cup Barbecue Sauce


 4 Challah Buns


 1 oz Pickled Peppadew Peppers


 4 Scallions

 ¼ cup Mayonnaise

 1 Tbsp Southern Spice Blend¹

 4 oz Smoked Gouda Cheese

 6 oz Pickle Chips

 ¼ cup Ranch Dressing

 2 Tbsp Hot Sauce

TECHNIQUE TO HIGHLIGHT

We're bringing the game-day tailgate to you with this delicious burger! Fluffy challah buns are layered with scallion mayo, juicy, USDA Prime beef patties, honey-BBQ sauce (spiced with a bit of hot sauce to cut through the richness), and crispy onions for a winning combo of flavors in every bite.



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



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the BBQ sauce

- 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 **buns**.
- Thinly slice the **cheese**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut the **sweet potatoes** into 1-inch-wide wedges.
- Roughly chop the **peppers**.
- In a bowl, combine the **chopped peppers** and **ranch dressing**.
- In a separate bowl, combine the **mayonnaise** and **sliced white bottoms of the scallions**.
- In a separate bowl, combine the **barbecue sauce**, **honey** (kneading the packet before opening), and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be.



2 Roast the sweet potatoes

- Line a sheet pan with foil.
- Transfer the **sweet potato wedges** to the foil. Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**. Toss to coat and arrange in an even layer.
- Roast 28 to 30 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook the patties

- Once the sweet potatoes have roasted about 10 minutes, 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 a large 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. 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.



4 Toast the buns & serve your dish

- Working in batches, 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**, **scallion mayo**, **cooked patties**, **BBQ sauce**, **pickles**, and **crispy onions**.
- Serve the **burgers** with the **roasted sweet potatoes** and **pepper ranch** on the side. Garnish the sweet potatoes with the **sliced green tops of the scallions**. 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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