

White Cheddar Beyond Burger™

with Balsamic-Glazed Onion & Roasted Potatoes

2 SERVINGS

30-40 MINS

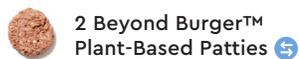
 **Blue Apron**
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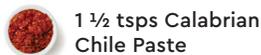
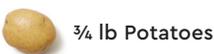
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*

Ingredients

Customized ingredients



SWAPPED FOR:



1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme, & Marjoram
*Ingredients may be replaced and quantities may vary.

 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the spicy ketchup

- 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 small dice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **cheese**.
- Halve the **buns**.
- In a bowl, combine the **ketchup** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the ketchup to be.



2 Roast the potatoes

- Place the **potato wedges** on a sheet pan.
- Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer, skin side down.
- Roast 21 to 23 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook & glaze the onion

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the **vinegar** (carefully, as the liquid may splatter). Cook, stirring occasionally, 1 to 2 minutes, or until the onion is coated and most of the liquid has cooked off.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Rinse and wipe out the pan.



4 Cook the patties

- Evenly sprinkle the **patties** with the **Italian seasoning**.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 3 to 5 minutes, or until browned.
- Flip the patties (carefully, as the oil may splatter) and top with the **sliced cheese**. Loosely cover the pan with foil. Cook 3 to 5 minutes, or until the cheese is melted and the patties are browned and cooked through* (the center will still be red or pink).
- Transfer to a plate.
- Wipe out the pan.



CUSTOMIZED STEP 4 If you chose Ground Beef

- In a medium bowl, combine the **beef** and **Italian seasoning**; season with salt and pepper. Gently mix to combine.
- 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 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.**
- Carefully drain off and discard any excess oil.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

5 Toast the buns & serve your dish

- Add the **halved buns**, cut side down, to the same pan (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, cooked patties, and as much of the glazed onion as you'd like**.
- Serve the **burgers** with the **roasted potatoes** and **spicy ketchup** on the side. Enjoy!



*An instant-read thermometer should register 165°F for Beyond Burger™.
**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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