

# French Dip Burgers

with Buttermilk Ranch Slaw

2 SERVINGS

30-40 MINS

 **Blue Apron**

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## Ingredients

 12 oz USDA Prime Ground Beef

 4 oz Sweet Peppers

 4 oz Shredded Fontina Cheese

 2/3 cup Chicken Bone Broth

 1 Tbsp Dijon Mustard

 2 Small Baguettes

 3 oz Caramelized Onions & Garlic

 1/4 cup Buttermilk

 1 Tbsp Apple Cider Vinegar

 1/4 cup Mayonnaise

 1/2 lb Red Cabbage

 1 bunch Thyme

 2 Tbsps Vegetarian Worcestershire Sauce

 3 Tbsps Ranch Dressing

 1 Tbsp Southern Spice Blend<sup>1</sup>

## WHY WE LOVE THIS DISH

These sandwiches are inspired by the classic French dip served with a hallmark au jus (translated as "with juice," or sauce). We're using rich caramelized onion, worcestershire sauce, melty cheese, and more to coat toasty baguettes, also filled with prime beef patties. On the side, bone broth and fresh thyme make the perfect sauce to dip as you go.

 Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

<sup>1</sup>. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper



"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.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Cut off and discard the stems of the **peppers**; remove the cores. Thinly slice lengthwise.
- In a large bowl, combine the **butter milk**, **vinegar**, **half the mayonnaise**, and **ranch dressing**. Season with salt and pepper. Add the **sliced cabbage** and **sliced peppers**; stir to thoroughly coat. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Pick the **thyme** leaves off the stems.
- Halve the **baguettes** lengthwise.
- In a bowl, combine the **cheese**, **caramelized onions**, **mustard**, **remaining mayonnaise**, **worcestershire sauce**, and **half the thyme leaves**.



## 2 Make the dip

- In a small pot, combine the **broth** and **remaining thyme leaves**. Cook on medium-high, 3 to 4 minutes, or until slightly reduced.
- Turn off the heat; taste, then season with salt and pepper if desired.



## 3 Make the patties

- Meanwhile, in a bowl, combine the **beef** and **spice blend**. Season with salt and pepper; gently mix to combine.
- Form the mixture into four 1/4-inch-thick patties.



## 4 Cook the 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 2 to 4 minutes per side, or until browned and cooked through.\*
- Transfer to a work surface.



## 5 Toast the baguettes

- Meanwhile, line a sheet pan with foil.
- Transfer the **halved baguettes** to the foil, cut side up.
- Evenly spread the **cheese mixture** onto the cut sides of the baguettes.
- Toast in the oven 4 to 6 minutes, or until the cheese is melted and the bread is toasted.



## 6 Finish & serve your dish

- Reheat the **dip** on medium-high, stirring constantly, 30 seconds to 1 minute, or until heated through. Turn off the heat.
- Assemble the sandwiches using the **toasted baguettes** and **cooked patties**. Halve crosswise.
- Serve the **sandwiches** with the **slaw** and **dip** 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](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

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