

Spicy Caramelized Onion Burgers

with Fontina & Dijonnaise

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients



10 oz Ground Beef



3/4 lb Potatoes



1 Tbsp Dijonnaise



2 Potato Buns



1 Bird's Eye Chile Pepper



1 Tbsp Sherry Vinegar



3 oz Caramelized Onions & Garlic



2 oz Fontina Cheese



1 Tbsp Weeknight Hero Spice Blend¹



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¹. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



"Alexa, find Blue Apron recipes."

1 Prepare & roast the potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Line a sheet pan with foil.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise, then cut crosswise into 1/2-inch pieces.
- Place in a medium bowl. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**. Stir to thoroughly coat.
- Transfer to the sheet pan and arrange in an even layer.
- Roast 17 to 19 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, thinly slice the **cheese**.
- Cut off and discard the stem of the **pepper**; thinly slice crosswise (for a milder dish, remove and discard the ribs and seeds). Thoroughly wash your hands, knife, and cutting board immediately after handling.



3 Form & cook the patties

- In a bowl, combine the **beef** and **remaining spice blend**. Season with salt and pepper. Gently mix to combine.
- 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.



Step 3 continued:

- 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 Make the spicy onions

- To the pan of reserved fond, add **as much of the sliced pepper as you'd like**, depending on how spicy you'd like the dish to be. Cook on medium-high, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- Add the **caramelized onions** and **vinegar** (carefully, as the liquid may splatter). Cook, stirring frequently, 3 to 4 minutes, or until heated through and most of the liquid has cooked off.
- Transfer to a bowl. Taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.



5 Toast the buns & serve your dish

- Halve the **buns**.
- Add the **halved buns**, cut side down, to the same pan. 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 **spicy onions**.
- Serve the **burgers** with the **roasted 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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