

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



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

Cook along on the app

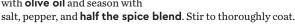
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"Alexa, find Blue Apron recipes."

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



- 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.



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.

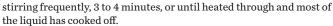


Step 3 continued:

- 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,



- 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.

