

Smoked Gouda & Fried Pickle Burger

with Sweet Potato Wedges

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
blueapron.com



Ingredients



12 oz USDA Prime Ground Beef



2 cloves Garlic



3 oz Pickle Chips



¼ cup Sour Cream



2 Challah Buns



1 bunch Chives



¼ cup Tempura Mix



¼ cup Dijonnaise



1 lb Sweet Potatoes



½ oz Pickled Peppadew Peppers



2 oz Smoked Gouda Cheese



1 Tbsp Southern Spice Blend¹

WHY WE LOVE THIS DISH

These delicious prime ground beef burgers are layered with crisp, golden fried pickle chips and creamy dijonnaise. We're pairing them with a hearty side of tender, roasted sweet potato wedges—served with a flavorful dipper of silky sour cream, fresh chives, and piquant pickled peppers.



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

¹. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the dipper

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **sweet potatoes** into 1-inch-wide wedges.
- Peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Thinly slice the **cheese**.
- Halve the **buns**.
- Thinly slice the **chives**.
- Roughly chop the **peppers**.
- In a bowl, combine the **sour cream**, **sliced chives**, and **chopped peppers**; season with salt and pepper.



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 and pepper. Toss to coat and arrange in an even layer, skin side down.
- Roast 26 to 28 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



3 Make the batter & fry the pickles

- Meanwhile, pat the **pickles** dry with paper towels.
- In a medium bowl, whisk together the **tempura mix**, **half the spice blend** (you will have extra), and **¼ cup of cold water**. Season with salt and pepper. Add the **pickles**; stir to thoroughly coat.



Step 3 continued:

- In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a drop of batter sizzles immediately when added, carefully add the **coated pickles** in an even layer (letting any excess batter drip off). Cook 3 to 4 minutes per side, or until golden brown.
- Transfer to a paper towel-lined plate and immediately season with salt.
- Wipe out the pan.

4 Form & cook the patties

- In a medium bowl, combine the **beef** and **garlic paste**. Season with salt and pepper. Gently mix to combine.
- Form the mixture into two ½-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 and 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.



5 Toast the buns & serve your dish

- 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**, **dijonnaise**, **cooked patties**, and **fried pickles**.
- Serve the **burgers** with the **roasted sweet potatoes** and **sour cream dipper** 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.

Blue Apron, LLC, New York, NY 10005

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2 Challah Buns



1 bunch Chives



¼ cup Tempura Mix



¼ cup Mayonnaise



1 lb Sweet Potatoes



½ oz Pickled Peppadew Peppers



2 oz Smoked Gouda Cheese



2 Tbsps Whole Grain Dijon Mustard

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- In a bowl, combine the **mustard** and **mayonnaise**.
- Assemble the burgers using the **toasted buns**, **creamy mustard**, **cooked patties**, and **fried pickles**.
- Serve the **burgers** with the **roasted sweet potatoes** and **sour cream dipper** on the side. Enjoy!



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