

# Steakhouse Cheddar Burger

with Butter Lettuce, Cucumber & Pistachio Salad

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
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## Ingredients



12 oz USDA Prime Ground Beef



2 Persian Cucumbers



1 Lemon



1 Tbsp Sherry Vinegar



2 oz Cheddar Cheese Curds



2 Tbps Roasted Pistachios



2 Challah Buns



2 cloves Garlic



0.7 oz Grana Padano Cheese



1 Tbsp Ketchup



1/3 cup Crispy Onions



4 oz Mushrooms



1 head Butter Lettuce



2 Tbps Soy Glaze



1 Tbsp Light Brown Sugar



1/2 oz Sweet Drop Peppers

## WHY WE LOVE THIS DISH

For incredibly rich, savory, steakhouse-inspired flavor, we're serving these prime ground beef patties (stuffed with melty cheddar cheese curds) with a luxe topping of mushrooms—glazed in the pan with our spin on classic steak sauce—plus crispy fried onions for delightful crunch.



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"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the glaze

- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **cheese curds**.
- Quarter and deseed the **lemon**.
- Cut off and discard the root end of the **lettuce**; roughly chop the leaves.
- Thinly slice the **cucumbers** into rounds.
- In a bowl, combine the **soy glaze, vinegar, sugar, ketchup**, and **2 tablespoons of water**. Stir until the sugar has dissolved.
- Halve the **buns**.



## 2 Cook & glaze the mushrooms

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic**. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the **glaze** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until slightly thickened and the mushrooms are coated.
- Transfer to a bowl and cover with foil to keep warm.
- Rinse and wipe out the pan.



## 3 Form the patties

- Place the **beef** and **chopped cheese curds** in a bowl. Season with salt and pepper. Gently mix to combine.
- Form the mixture into two  $\frac{1}{2}$ -inch-thick patties.



## 4 Cook the patties

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through.\*
- Leaving any browned bits (or fond) in the pan, transfer to a work surface.



## 5 Make the salad

- Meanwhile, in a large bowl, combine the **juice of 2 lemon wedges** and **1 tablespoon of olive oil**; season with salt and pepper.
- Just before serving, add the **chopped lettuce, sliced cucumbers**, and **Grana Padano** (crumbling before adding). Toss to coat. Taste, then season with salt and pepper if desired.



## 6 Toast the buns & serve your dish

- Add the **halved buns**, cut side down, to the pan of reserved fond (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, glazed mushrooms**, and **crispy onions**.
- Serve the **burgers** with the **salad** on the side. Garnish the salad with the **pistachios** and **peppers**. Serve the **remaining lemon wedges** on the side, if you'd like. 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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