

Smoked Gouda Burgers

with Caramelized Onion & Sweet Potato Wedges

2 SERVINGS | 25-35 MINS

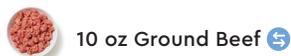


 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

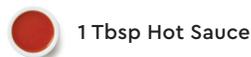
 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients



SWAPPED FOR:
 2 Beyond Burger® Plant-Based Patties 



Cook along on the app



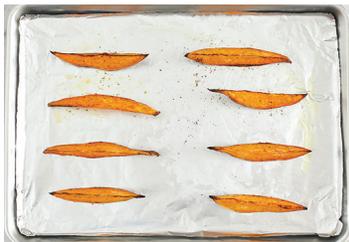
The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the sweet potato

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Line a sheet pan with foil.
- Wash, dry, and peel the **sweet potato**; cut into 1-inch-wide wedges.
- Transfer to the sheet pan. Drizzle with **olive oil**; season with salt and pepper. Toss to coat; arrange in an even layer, skin side down.
- Roast 26 to 28 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the ingredients & make the dipping sauce

- Meanwhile, grate the **cheese** on the large side of a box grater.
- Halve, peel, and thinly slice the **onion**.
- In a bowl, combine the **mayonnaise** and **half the worcestershire sauce**. Taste, then season with salt and pepper if desired.



3 Form the patties

- In a medium bowl, combine the **beef** and **grated cheese**. Season with salt and pepper. Gently mix to combine.
- Form the mixture into two 1/2-inch-thick patties.
- Transfer to a plate.



SKIP STEP 3 If you chose Beyond Burger®

4 Cook the patties & caramelize the onion

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties** to one side of the pan. Add the **sliced onion** to the other side of the pan. Cook, occasionally stirring the onion, 4 to 5 minutes, or until the onion is slightly softened and the patties are browned.



Step 4 continued:

- Flip the patties (carefully, as the oil may splatter). Continue to cook, occasionally stirring the onion, 4 to 5 minutes, or until the onion is softened and the patties are cooked through.* Turn off the heat.
- Leaving the onion in the pan, transfer the **cooked patties** to a plate.
- To the pan, carefully add the **honey** (kneading the packet before opening), **hot sauce**, and **remaining worcestershire sauce**. Stir to combine. Taste, then season with salt and pepper if desired.
- Transfer the **caramelized onion** to a bowl.
- Rinse and wipe out the pan.

CUSTOMIZED STEP 4 If you chose Beyond Burger®

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties** to one side of the pan. Add the **sliced onion** to the other side of the pan. Cook, occasionally stirring the onion, 3 to 5 minutes, or until the onion is slightly softened and the patties are browned.
- Flip the patties (carefully, as the oil may splatter). Evenly top with the **grated cheese**. Loosely cover the pan with foil and cook 3 to 5 minutes, occasionally stirring the onion, or until the cheese is melted and the patties are cooked through** (the center will still be red or pink). Turn off the heat.
- Leaving the onion in the pan, transfer the **cooked patties** to a plate.
- To the pan, carefully add the **honey** (kneading the packet before opening), **hot sauce**, and **remaining worcestershire sauce**. Stir to combine. Taste, then season with salt and pepper if desired.
- Transfer the **caramelized onion** to a bowl.
- Rinse and wipe out the pan.

5 Toast the buns & serve your dish

- Halve the **buns**.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved buns**, cut side down. Toast 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.
- Assemble the burgers using the **toasted buns**, **cooked patties**, and **caramelized onion**.
- Serve the **burgers** with the **roasted sweet potato wedges** and **dipping sauce** on the side. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 160°F for beef.

**An instant-read thermometer should register 165°F for Beyond Burger®.

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

Share your photos with #blueapron

