

# Crispy Onion & Cheddar Burger

with Roasted Potatoes & Calabrian Mayo

4 SERVINGS

30-40 MINS

 **Blue Apron**  
blueapron.com



## Ingredients



24 oz USDA Prime Ground Beef



1 1/4 lbs Fingerling Potatoes



4 oz White Cheddar Cheese



2 oz Blueberry Bourbon Spread



2 Tbsps Vegetarian Worcestershire Sauce



4 Sesame Seed Buns



1/3 cup Crispy Onions



2 Tbsps Dijon Mustard



2 Tbsps Sherry Vinegar



1 tsp Whole Dried Oregano



2 Red Onions



1 bunch Chives



1/2 cup Mayonnaise



1 1/2 tps Calabrian Chile Paste



1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>

## WHY WE LOVE THIS DISH

We're celebrating Memorial Day and the start of our favorite season with this flavorful spin on your classic cookout cheeseburger. Prime ground beef patties are smothered with melty white cheddar, then layered with a duo of caramelized and crispy onions, plus a special sauce of tangy dijon and sweet blueberry bourbon spread.



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

<sup>1</sup>. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise.
- Halve, peel, and thinly slice the **onions**.
- Thinly slice the **cheese**.
- Halve the **buns**.
- Thinly slice the **chives**.
- In a bowl, combine the **mustard** and **blueberry spread**.
- In a separate bowl, combine the **mayonnaise** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.



## 2 Roast the potatoes

- Line a sheet pan with foil.
- Transfer the **halved potatoes** to the foil. Drizzle with **olive oil** and season with salt, pepper, and the **oregano**. Toss to coat; arrange in an even layer.
- Roast 20 to 22 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



## 3 Cook the onions

- Meanwhile, in a large pan (nonstick if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onions**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned and softened.
- Turn off the heat; carefully stir in the **vinegar** until combined and the onions are coated.
- Transfer to a bowl; taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Rinse and wipe out the pan.



## 4 Form & cook the patties

- Place the **beef** and **worcestershire sauce** in a bowl. Season with salt, pepper, and the **spice blend**. Gently mix to combine.
- Form the mixture into four 1/2-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 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

- Working in batches, 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**, **blueberry mustard**, **as much of the cooked onions as you'd like**, the **cooked patties**, and **crispy onions**.
- Serve the **burgers** with the **roasted potatoes** and **Calabrian mayo**. Garnish the potatoes and mayo with the **sliced chives**. Enjoy!



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



Try it on  
the grill

This recipe provides cooking instructions for your stove or oven, but it can also be prepared on the grill! Scan this QR code for helpful tips on how to adjust cooking times and adapt this recipe.



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.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [i](#) [@](#) Share your photos with #blueapron

