

Spicy Maple-Glazed Onion Cheeseburgers

with Avocado, Tomato & Romaine Salad

2 SERVINGS | 25-35 MINS

 **Blue Apron**
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Ingredients



12 oz USDA Prime Ground Beef



4 oz Grape Tomatoes



1 clove Garlic



1 ½ tps Calabrian Chile Paste



2 Tbsps Mayonnaise



1 Tbsp Weeknight Hero Spice Blend¹



2 Sesame Seed Buns



1 Avocado



¼ cup Grated Parmesan Cheese



2 Tbsps Vegetarian Worcestershire Sauce



1 Tbsp Dijonnaise



1 Red Onion



1 Romaine Lettuce Heart



2 oz White Cheddar Cheese



1 ½ Tbsps Maple Syrup



1 Tbsp Everything Bagel Seasoning²

WHY WE LOVE THIS DISH

Bring the heat to your summer cookout with these juicy prime beef burgers, layered with tender bites of sweet red onion—first charred in the pan, then glazed with a dynamic mix of maple syrup and Calabrian chile paste (a beloved spicy Italian condiment). It's all tempered by a crunchy and refreshing avocado and romaine side salad.



Serve with Blue Apron wine that has this symbol
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1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

2. Poppy Seeds, White Sesame Seeds, Black Sesame Seeds, Dried Minced Garlic, Dried Minced Onion & Coarse Salt



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel the **onion** and cut crosswise into 1-inch-thick rounds, keeping the layers intact.
- Thinly slice the **cheddar**.
- Halve the **buns**.
- Peel 1 clove of **garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Halve the **tomatoes**. Place in a large bowl; season with salt and pepper.
- Roughly chop the **lettuce**.



2 Form the patties

- In a bowl, combine the **beef, spice blend, and worcestershire sauce**. Season with salt and pepper. Gently mix to combine.
- Form the mixture into two 1/2-inch-thick patties; transfer to a plate.



3 Cook the patties & onion

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties and 4 onion rounds** (you may have extra) in an even layer. Cook 4 to 5 minutes, or until browned.
- Flip the patties and onion rounds (carefully, as the oil may splatter) and evenly top the patties with the **sliced cheddar**. Loosely cover the pan with foil and cook 4 to 5 minutes, or until the onion rounds are softened and the patties are cooked through.*



Step 3 continued:

- Transfer the **cooked patties** to a work surface.
- Transfer the **cooked onion rounds** to a bowl; add the **maple syrup** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Carefully stir to coat.
- Carefully drain off and discard any excess oil from the pan. Wipe out the pan.

4 Toast 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.



5 Make the salad & serve your dish

- Halve and pit the **avocado**. Using a spoon, remove the avocado from the skin, then medium dice.
- In a bowl, whisk together the **mayonnaise, parmesan, and as much of the garlic paste as you'd like**.
- To the bowl of **seasoned tomatoes**, add the **chopped lettuce, diced avocado, and garlic-parmesan dressing**. Toss to coat.
- Assemble the burgers using the **toasted buns, dijonnaise, cooked patties, and as much of the glazed onion as you'd like**.
- Serve the **burgers** with the **salad** on the side. Garnish the salad with the **everything bagel seasoning**. 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 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.

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