





Ingredients



18 oz Ground Beef



1 Red Onion



4 oz White Cheddar Cheese



1 Tbsp Smoky Spice Blend¹



4 Potato Buns



2 cloves Garlic



1/4 cup Sour Cream



1 ¼ lbs Potatoes



6 oz Pickle Chips



2 Tbsps Dijon Mustard



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

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"Alexa, find Blue Apron recipes."

1 Prepare & roast the vegetables

- Place an oven rack in the center of the oven; preheat to 450°F.
- · Line a sheet pan with foil.
- Wash and dry the potatoes; cut into 1-inch-wide wedges.
- Peel the onion; cut crosswise into 1/2-inch rounds, keeping the layers intact.
- Transfer the potato wedges to the sheet pan. Drizzle with olive oil and season with salt, pepper, and 3/4 of the spice blend. Toss to coat. Arrange in an even layer, skin side down, on one side of the sheet pan.
- Place the **onion rounds** on the other side of the sheet pan. Drizzle with olive oil and season with salt and pepper. Carefully turn to coat; arrange
- Roast 27 to 29 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

2 Prepare the remaining ingredients

- Meanwhile, 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.
- In a bowl, combine the sour cream and remaining spice blend; season with salt and pepper.



Form the patties

- Place the beef and garlic paste in a bowl; season with salt and pepper. Gently mix to combine.
- Form the mixture into four 1/2-inch-thick patties.
- Transfer to a plate.



4 Cook the patties

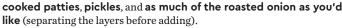
- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the patties. Cook 4 to 5 minutes, or until browned.
- Flip the patties (carefully, as the oil may splatter) and evenly top with the sliced cheese. Loosely cover the pan with foil and cook



- Leaving any browned bits (or fond) in the pan, transfer to a plate.
- · Carefully drain off and discard any excess oil.

Toast the buns & serve your dish

- Working in batches if necessary, 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.
- \bullet Transfer to a work surface.
- Assemble the burgers using the toasted buns, mustard,



• Serve the burgers with the roasted potatoes and smoky sour cream on the side. Enjoy!



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



Try it on the grill

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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.





