

Fontina Pork Burgers

with Charred Onion & Balsamic Mayo

2 SERVINGS

⌚ 30-40 MINS

 Blue Apron

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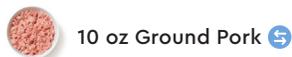
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*



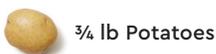
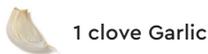
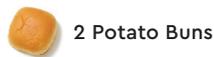
Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients



SWAPPED FOR:



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*Ingredients may be replaced and quantities may vary.



"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 **potatoes**; cut into 1-inch-wide wedges.
- Peel the **onion** and cut crosswise into 1-inch-thick rounds, keeping the layers intact.
- Halve the **buns**.
- Grate the **fontina** on the large side of a box grater.
- Peel 1 **clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a large bowl, combine 1 **teaspoon of olive oil**, as much of the **garlic paste as you'd like**, and as much of the **red pepper flakes as you'd like**, depending on how spicy you'd like the potatoes to be. Stir to combine.
- In a bowl, whisk together the **mayonnaise** and **half the vinegar** (you will have extra); season with salt and pepper.



2 Roast & dress the potatoes

- Line a sheet pan with foil.
- Place the **potato wedges** on the foil. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer, skin side down.
- Roast 21 to 23 minutes, or until browned and tender when pierced with a fork.
- Transfer to the bowl of **spicy garlic oil**; toss to coat. Taste, then season with salt and pepper if desired.



↔ CUSTOMIZED STEP 2 *If you chose Black Bean Patties*

- Line a sheet pan with foil.
- Place the **potato wedges** on the foil. Drizzle with **olive oil** and season with salt, pepper, and the **oregano**. Toss to coat; arrange in an even layer, skin side down.
- Roast 21 to 23 minutes, or until browned and tender when pierced with a fork.
- Transfer to the bowl of **spicy garlic oil**; toss to coat. Taste, then season with salt and pepper if desired.

3 Form the patties

- Meanwhile, in a bowl, combine the **pork**, **grated fontina**, and **oregano**. Season with salt and pepper. Gently mix to combine.
- Form the mixture into two ½-inch-thick patties.
- Transfer to a plate.



↔ SKIP STEP 3 *If you chose Black Bean Patties*

4 Cook the patties & onion

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties and onion rounds** in an even layer. Cook 5 to 6 minutes, or until browned.
- Flip the patties and onion rounds (carefully, as the oil may splatter). Loosely cover the pan with foil and cook 5 to 6 minutes, or until the onion rounds are charred and softened and the patties are cooked through.*
- Transfer to a work surface.
- Wipe out the pan.



↔ CUSTOMIZED STEP 4 *If you chose Black Bean Patties*

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties and onion rounds** in an even layer. Cook 4 to 6 minutes, or until browned.
- Flip the patties and onion rounds (carefully, as the oil may splatter). Evenly top the patties with the **grated fontina**. Loosely cover the pan with foil and cook 4 to 6 minutes, or until the onion rounds are charred and softened and the patties are browned and heated through.
- Transfer to a work surface.
- Wipe out the pan.

5 Toast the buns & serve your dish

- 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.
- Assemble the burgers using the **toasted buns**, **balsamic mayo**, **cooked patties**, and as much of the **cooked onion rounds as you'd like**.
- Serve the **burgers** with the **dressed potatoes** on the side. Garnish the potatoes with the **parmesan**. Enjoy!



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

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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