

Pancetta Jam & Cheddar Cheeseburgers

with Arugula & Grape Salad

2 SERVINGS | 35-45 MINS


 **Blue Apron**
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Ingredients*


 3 oz Diced Pancetta


 1 Yellow Onion

 4 oz Red Seedless Grapes


 2 Tbsps Red Wine Vinegar

 2 tsps Honey


 ¼ tsp Crushed Red Pepper Flakes


 12 oz USDA Prime Ground Beef


 1 Shallot

 2 oz White Cheddar Cheese


 1 Tbsp Whole Grain Dijon Mustard

 1 Tbsp Light Brown Sugar


 1 Tbsp Smoky Spice Blend¹

 2 Challah Buns

 2 oz Arugula

 ¼ cup Grated Parmesan Cheese

 2 Tbsps Mayonnaise

 2 Tbsps Sliced Roasted Almonds

INGREDIENT IN FOCUS

To build layers of flavor in this savory jam, we're calling on rich pancetta—a seasoned, salt-cured meat made from pork belly (similar to bacon, but not smoked). We're balancing the pleasantly salty flavor by cooking it alongside tender onion, sweet honey, and just a touch of red pepper flakes for welcome heat.

 Serve with Blue Apron wine that has this symbol
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¹ Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the dressing

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Halve, peel, and small dice the **onion**.
- Thinly slice the **cheddar**.
- Halve the **grapes**.
- Halve the **buns**.
- Peel the **shallot**; small dice to get 1 tablespoon (you will have extra).
- In a bowl, combine the **mayonnaise** and **parmesan**.
- In a separate, large bowl, combine the **mustard**, **diced shallot**, **half the vinegar**, and **1 tablespoon of olive oil**. Season with salt and pepper. Stir to combine.



2 Make the pancetta jam

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and slightly crispy.
- Carefully drain off and discard any excess oil.
- Add the **diced onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and the pancetta is cooked through.
- Add the **honey** (kneading the packet before opening), **remaining vinegar** (carefully, as the liquid may splatter), **sugar**, **a pinch of the spice blend**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 2 to 3 minutes, or until thoroughly combined.
- Transfer to a bowl.
- Rinse and wipe out the pan.



3 Form & cook the patties

- Place the **beef** in a bowl. Season with salt, pepper, and **up to half the remaining spice blend** (you will have extra). Gently mix to combine.
- Form the mixture into two 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 cheddar**. Loosely cover the pan with foil. Cook 4 to 5 minutes, or until the cheese is melted and the patties are browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a work surface.
- Carefully drain off and discard any excess oil.



4 Toast the buns & serve your dish

- 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**, **pancetta jam**, **cooked patties**, and **parmesan mayo**.
- To the bowl of **dressing**, add the **halved grapes**, **arugula**, and a drizzle of **olive oil**. Season with salt and pepper; toss to combine.
- Serve the **burgers** with the **salad** on the side. Garnish the salad with the **almonds**. Enjoy!



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

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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