

Pimento Cheeseburgers

with Roasted Potatoes

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



Ingredients*

Customized ingredients



10 oz Ground Beef 

SWAPPED FOR:



2 Beyond Burger® Plant-Based Patties 



2 Tbsps Mayonnaise



2 Potato Buns



½ oz Pickled Peppadew Peppers



1 Tbsp Weeknight Hero Spice Blend¹



¾ lb Potatoes



2 oz White Cheddar Cheese



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

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the potatoes

- 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**; halve lengthwise, then cut crosswise into 1/2-inch pieces.
- Place in a bowl. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**. Stir to thoroughly coat.
- Transfer to the sheet pan and arrange in an even layer.
- Roast 17 to 19 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Form & cook the patties

- Meanwhile, place the **beef** in a bowl; season with salt and pepper. Gently mix to incorporate.
- Form the mixture into two 1/2-inch-thick patties.
- In a medium 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 per side (flipping carefully, as the oil may splatter), or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a plate. Loosely cover with foil to keep warm.



↔ CUSTOMIZED STEP 2 If you chose Beyond Burger®

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 3 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through** (the center will still be red or pink).
- Transfer to a plate. Loosely cover with foil to keep warm.
- Wipe out the pan.

3 Prepare the remaining ingredients

- Meanwhile, grate the **cheese** on the large side of a box grater.
- Finely chop the **peppers**.
- Halve the **buns**.



4 Make the pimento cheese

- In a bowl, combine the **grated cheese**, **chopped peppers**, **mayonnaise**, and **remaining spice blend**; season with salt and pepper.
- Taste, then season with salt and pepper if desired.



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**, **cooked patties**, and **pimento cheese**.
- Serve the **burgers** with the **roasted potatoes**. Enjoy!



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

**An instant-read thermometer should register 165°F for Beyond Burger®.

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.

Blue Apron, LLC, New York, NY 10005

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

