

White Cheddar Cheeseburgers

with Roasted Potato Wedges & Smoky Sour Cream

4 SERVINGS

30-40 MINS


 **Blue Apron**
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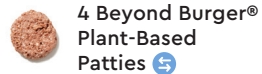
Ingredients*


Customized ingredients



18 oz Ground Beef 

SWAPPED FOR:



4 Beyond Burger® Plant-Based Patties 



6 oz Pickle Chips



2 Tbsps Dijon Mustard



4 Potato Buns



1 Red Onion



4 oz White Cheddar Cheese



1 Tbsp Smoky Spice Blend¹



1 clove Garlic



1 ¼ lbs Potatoes



¼ cup Sour Cream



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

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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 & 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 in an even layer.
- 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 1 **clove 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.



↔ CUSTOMIZED STEP 2 If you chose Beyond Burger®

- Prepare the remaining ingredients as directed, but add **as much of the garlic paste as you'd like** to the bowl of sour cream and remaining spice blend.

3 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.



↔ SKIP STEP 3 If you chose Beyond Burger®

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 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 plate.
- Carefully drain off and discard any excess oil from the pan.



↔ CUSTOMIZED STEP 4 If you chose Beyond Burger®

- In a large 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, 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 3 to 5 minutes, or until the cheese is melted and the patties are browned and cooked through** (the center will still be red or pink).
- Transfer to a plate.
- Wipe out the pan.

5 Toast the buns & serve your dish

- Working in batches if necessary, 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, mustard, cooked patties, pickles, and as much of the roasted onion as you'd like** (separating the layers before adding).
- 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.

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



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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