

Gouda & BBQ Mayo Burger

with Potato Salad & Crispy Onions

2 SERVINGS

⌚ 35-45 MINS


 **Blue Apron**
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Ingredients*


Customized ingredients



12 oz USDA Prime Ground Beef 

SWAPPED FOR:



2 Black Bean & Red Pepper Patties 



2 oz Smoked Gouda Cheese



2 Tbsps Mayonnaise



2 Tbsps Sweet Pickle Relish



2 Challah Buns



1 Yellow Onion



¼ cup Barbecue Sauce



¼ cup Dijonnaise



1 Tbsp Southern Spice Blend¹



¾ lb Potatoes



1 bunch Parsley



2 Tbsps Vegetarian Worcestershire Sauce



⅓ cup Crispy Onions

WHY WE LOVE THIS DISH

For incredible depth of flavor, you'll cook onion with piquant spices like smoked paprika and cayenne pepper, then glaze it with tangy worcestershire sauce. It's the perfect topping for our prime beef patties—covered with melty smoked gouda and sandwiched between toasted challah buns.



Serve with Blue Apron wine that has this symbol
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¹ Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper
*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 fresh produce.
- Medium dice the **potatoes**.
- Roughly chop the **parsley** leaves and stems.
- In a large bowl, combine the **dijonnaise**, **pickle relish**, and **half the chopped parsley**; season with salt and pepper.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **cheese**.
- Halve the **buns**.
- In a bowl, combine the **barbecue sauce** and **mayonnaise**.



2 Roast the potatoes & make the potato salad

- Place the **diced potatoes** on a sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 18 to 22 minutes, or until lightly browned and tender when pierced with a fork.
- Transfer to the bowl of **mustard-relish sauce**; stir to combine. Taste, then season with salt and pepper if desired.



3 Cook & glaze the onion

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion** and **half the spice blend** (you will have extra); season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until softened and lightly browned.
- Add the **worcestershire sauce** (carefully, as the liquid may splatter) and **2 tablespoons of water**. Cook, stirring frequently, 30 seconds to 1 minute, or until coated and the liquid is slightly thickened.
- Transfer to a bowl; cover with foil to keep warm.
- Rinse and wipe out the pan.



4 Form & cook the patties

- 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 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 cheese**. 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.



CUSTOMIZED STEP 4 If you chose Black Bean Patties

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 6 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. Cook 4 to 6 minutes, or until the cheese is melted and the patties are 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**, **cooked patties**, **BBQ mayo**, **glazed onion**, and **crispy onions**.
- Serve the **burgers** with the **potato salad** on the side. Garnish the salad with the **remaining chopped parsley**. 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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