

Smoked Gouda & Fried Pickle Burger

with Sweet Potato Wedges

4 SERVINGS

40-50 MINS

 **Blue Apron**
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Ingredients*



24 oz USDA Prime Ground Beef



2 cloves Garlic



1 bunch Chives



¼ cup Dijonnaise



4 Challah Buns



1 oz Pickled Peppadew Peppers



4 oz Smoked Gouda Cheese



¼ cup Tempura Mix



1 ½ lbs Sweet Potatoes



3 oz Pickle Chips



½ cup Sour Cream



1 Tbsp Southern Spice Blend¹

WHY WE LOVE THIS DISH

These delicious prime ground beef burgers are layered with crisp, golden fried pickle chips and creamy dijonnaise. We're pairing them with a hearty side of tender roasted sweet potato wedges—served with a flavorful dipper of silky sour cream, fresh chives, and piquant pickled peppers.



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 & make the dipper

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **sweet potatoes** into 1-inch-wide wedges.
- Peel **2 cloves 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**.
- Thinly slice the **chives**.
- Roughly chop the **peppers**.
- In a bowl, combine the **sour cream**, **sliced chives**, and **chopped peppers**; season with salt and pepper.



2 Roast the sweet potatoes

- Line a sheet pan with foil.
- Transfer the **sweet potato wedges** to the foil.
- Drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer, skin side down.
- Roast 28 to 30 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



3 Make the batter & fry the pickles

- Meanwhile, pat the **pickles** dry with paper towels.
- In a medium bowl, whisk together the **tempura mix**, **half the spice blend** (you will have extra), and **¼ cup of cold water**. Season with salt and pepper.
- Add the **pickles**; stir to thoroughly coat.



Step 3 continued:

- In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a drop of batter sizzles immediately when added, carefully add the **coated pickles** in an even layer (letting any excess batter drip off). Cook 3 to 4 minutes per side, or until golden brown.
- Transfer to a paper towel-lined plate and immediately season with salt.
- Wipe out the pan.

4 Form & cook the patties

- In a medium bowl, combine the **beef** and **garlic paste**. Season with salt and pepper. Gently mix to combine.
- Form the mixture into four ½-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 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 work surface.
- Carefully drain off and discard any excess oil.



5 Toast the buns & serve your dish

- Working in batches, 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**, **dijonnaise**, **cooked patties**, and **fried pickles**.
- Serve the **burgers** with the **roasted sweet potatoes** and **sour cream dipper** on the side. Enjoy!



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

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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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