

# Smoky Cheddar Cheeseburgers

with Raspberry Jalapeño-Glazed Onion & Potato Wedges

2 SERVINGS

⌚ 35-45 MINS


 **Blue Apron**  
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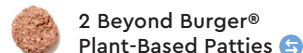
## Ingredients\*


Customized ingredients



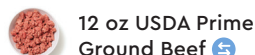
10 oz Ground Beef 


SWAPPED FOR:



2 Beyond Burger® Plant-Based Patties 

or



12 oz USDA Prime Ground Beef 



1 Tbsp Ketchup



2 Potato Buns



1 Red Onion



1 oz Raspberry Jalapeño Spread



1 Tbsp Hot Sauce



¾ lb Potatoes



2 oz White Cheddar Cheese



1 Tbsp Dijonnaise



1 Tbsp Smoky Spice Blend<sup>1</sup>



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup> 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

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **potatoes**; cut into 1-inch-wide wedges.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **cheese**.
- Halve the **buns**.
- In a bowl, combine the **ketchup** and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be.



## 2 Roast the potatoes

- Line a sheet pan with foil.
- Place the **potato wedges** on the foil. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**; toss to coat. Arrange in an even layer, skin side down.
- Roast 21 to 23 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



## 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**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned and softened.
- Add the **raspberry spread** and **1 tablespoon of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 1 to 2 minutes, or until most of the liquid has cooked off.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. 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, pepper, and the **remaining spice blend**. 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 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.\*
- Carefully drain off and discard any excess oil.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



## CUSTOMIZED STEP 4

*If you chose Prime Ground Beef*

- Form and cook the patties as directed.

*If you chose Beyond Burger®*

- Sprinkle both sides of the **patties** with enough of the **remaining spice blend** to coat (you may have extra).
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned 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

- Add the **halved buns**, cut side down, to the same pan (if the pan seems dry, add a drizzle of olive oil). 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 **as much of the glazed onion as you'd like**.
- Serve the **burgers** with the **roasted potatoes** and **spicy ketchup** 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®.

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. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: [blog.blueapron.com/foodsafety](https://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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