

# Cheese Crisp Burgers

with Dijonnaise, Arugula & Balsamic Onions

4 SERVINGS



40-50 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients


 24 oz USDA Prime Ground Beef 


SWAPPED FOR:

 4 Black Bean & Red Pepper Patties 


 4 Sesame Seed Buns

 1 clove Garlic

 1 1/4 lbs Potatoes


 2 oz Balsamic-Marinated Cipolline Onions


 4 oz Arugula


 1 bunch Chives

 1/4 cup Grated Parmesan Cheese

 2 oz White Cheddar Cheese

 4 oz Smoked Gouda Cheese

 2 Tbsps Red Wine Vinegar

 1/4 cup Dijonnaise

 1/2 cup Mayonnaise

 1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>

## TECHNIQUE TO HIGHLIGHT

Frico, an Italian cheese dish, was originally created to use up leftover cheese rinds, sometimes with additional ingredients. Here, we're keeping them simple as lacy cheese crisps, made by melting shredded gouda and cheddar in a pan until crispy and golden—adding delightful texture and flavor to prime beef burgers.



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

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



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the chive aioli

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1-inch-wide wedges.
- Grate the **gouda** and **cheddar** on the large side of a box grater; place in a bowl. Toss to combine.
- Halve the **buns**.
- Roughly chop the **onions**.
- Thinly slice the **chives**.
- Peel 1 clove of **garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **mayonnaise**, **half the sliced chives**, and **as much of the garlic paste as you'd like**.



## 2 Roast & finish the potato wedges

- Line a sheet pan with foil.
- Transfer the **potato wedges** to the foil. Drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 27 to 29 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven. Evenly top with the **parmesan** and a drizzle of **olive oil**; carefully toss to coat.



## 3 Make the cheese crisps

- Meanwhile, heat a large pan (nonstick, if you have one) on medium-high until hot.
- Add the **grated cheese mixture** in an even layer. Cook, without stirring, 8 to 10 minutes, or until melted, lightly browned, and crispy at the edges.
- Transfer to a plate; let cool about 1 minute, then break up into large pieces.



## 4 Form & cook the patties

- Place the **beef** in a bowl. Season with salt, pepper, and the **spice blend**. 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 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 work surface.
- Carefully drain off and discard any excess oil.



### CUSTOMIZED STEP 4 If you chose Black Bean Patties

- Sprinkle both sides of the **patties** with enough the **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 4 to 6 minutes per side, or until browned and heated through.
- Transfer to a work surface.

## 5 Toast the buns

- Working in batches, 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.



## 6 Finish & serve your dish

- In a large bowl, combine the **arugula**, **vinegar**, and **1 tablespoon of olive oil**. Season with salt and pepper; toss to coat.
- Assemble the burgers using the **toasted buns**, **dijonnaise**, **chopped onions**, **cooked patties**, **cheese crisps**, and **as much of the dressed arugula as you'd like**.
- Serve the **burgers** with the **finished potato wedges** and **chive aioli** on the side. Garnish the potatoes with the **remaining sliced chives**. 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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