

# Cheddar & Monterey Jack Cheeseburgers

with Roasted Potato Wedges

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
blueapron.com



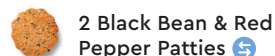
## Ingredients\*


Customized ingredients



10 oz Ground Beef 

SWAPPED FOR:



2 Black Bean & Red Pepper Patties 



2 Potato Buns



1 Red Onion



2 cloves Garlic



¾ lb Potatoes



3 oz Pickle Chips



¼ cup Sour Cream



2 oz Shredded Cheddar & Monterey Jack Cheese Blend



1 Tbsp Dijon Mustard



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

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<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 & 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 on one side of the sheet pan.
- Transfer the **onion rounds** to 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 21 to 23 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



## 2 Prepare the remaining ingredients

- Meanwhile, peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- 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 Black Bean Patties

- 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 two 1/2-inch-thick patties.
- Transfer to a plate.



## ↺ SKIP STEP 3 If you chose Black Bean Patties

## 4 Cook the patties

- In a medium 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 **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.



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

- In a medium pan (nonstick, if you have one), 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 **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 heated through.
- Transfer to a work surface.

## 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**, **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.

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, sesame, and wheat.  
Blue Apron, LLC, New York, NY 10005

Share your photos with #blueapron

