

Pimento Cheeseburgers

with Roasted Potatoes

2 SERVINGS | 25-35 MINS



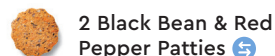
Ingredients*


Customized ingredients



10 oz Ground Beef 

SWAPPED FOR:



2 Black Bean & Red Pepper Patties 



½ oz Pickled Peppadew Peppers



2 Burger Buns



¾ lb Potatoes



2 oz White Cheddar Cheese



2 Tbsps Mayonnaise



1 Tbsp Weeknight Hero Spice Blend¹



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"Alexa, find Blue Apron recipes."

1 Prepare & roast the potatoes

- 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**; halve lengthwise, then cut crosswise into 1/2-inch pieces.
- Place in a bowl. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**. Stir to thoroughly coat.
- Transfer to the sheet pan and arrange in an even layer.
- Roast 17 to 19 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Form & cook the patties

- Meanwhile, 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 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 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 plate. Loosely cover with foil to keep warm.



↔ CUSTOMIZED STEP 2 If you chose Black Bean Patties

- Meanwhile, 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 per side, or until browned and heated through.
- Transfer to a plate. Loosely cover with foil to keep warm.
- Wipe out the pan.

3 Prepare the remaining ingredients

- Meanwhile, grate the **cheese** on the large side of a box grater.
- Finely chop the **peppers**.
- If necessary, halve the **buns**.



4 Make the pimento cheese

- In a bowl, combine the **grated cheese**, **chopped peppers**, **mayonnaise**, and **remaining spice blend**; season with salt and pepper.
- Taste, then season with salt and pepper if desired.



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**, and **pimento cheese**.
- Serve the **burgers** with the **roasted potatoes**. 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, sesame, and wheat.
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