

# White Cheddar Cheeseburgers

with Roasted Potato Wedges & Smoky Sour Cream

4 SERVINGS

30-40 MINS



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## Ingredients\*

Customized ingredients



18 oz Ground Beef

SWAPPED FOR:



4 Black Bean & Red Pepper Patties



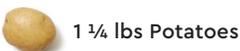
4 Burger Buns



1 Red Onion



2 cloves Garlic



1 1/4 lbs Potatoes



6 oz Pickle Chips



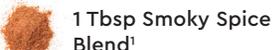
1/4 cup Sour Cream



4 oz White Cheddar Cheese



2 Tbsps Dijon Mustard



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

 Serve with Blue Apron wine that has this symbol  
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## 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 & 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.
- Place the **onion rounds** on 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 27 to 29 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.
- Thinly slice the **cheese**.
- If necessary, 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 four 1/2-inch-thick patties.
- Transfer to a plate.



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

## 4 Cook the patties

- In a large 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 **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 from the pan.



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

- In a large 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 and evenly top with the **sliced cheese**. Loosely cover the pan with foil and cook 4 to 6 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

- Working in batches if necessary, 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.

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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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