

Italian Mozzarella Burger

with Roasted Pesto Fingerlings

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients



24 oz USDA Prime Ground Beef



1 oz Pickled Peppadew Peppers



2 oz Arugula



¼ cup Mayonnaise



⅓ cup Basil Pesto



4 Challah Buns



1 oz Castelvetrano Olives



½ lb Fresh Mozzarella Cheese



2 Tbsps Roasted Pistachios



1 Tbsp Italian Seasoning¹



1 ¼ lbs Fingerling Potatoes



1 Lemon



¾ cup Grated Parmesan Cheese



1 ½ tps Calabrian Chile Paste

WHY WE LOVE THIS DISH

Italian flavors abound in these prime beef burgers, thanks to the Calabrian chile paste (hailing from the Italian region of the same name) we're mixing into the mayo topping alongside briny green olives and more—plus even more flavor from the herbaceous basil pesto we're tossing with crispy roasted fingerling potatoes.



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¹. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram



"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 fresh produce.
- Halve the **potatoes** lengthwise.
- Quarter and deseed the **lemon**.
- Thinly slice the **mozzarella**; place in a bowl. Add the **Italian seasoning** and a drizzle of **olive oil**; season with salt and pepper. Turn to coat.
- Halve the **buns**.
- Roughly chop the **peppers**.
- Pit and roughly chop the **olives**.
- In a bowl, combine the **mayonnaise**, **chopped peppers**, **chopped olives**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; stir to combine.
- Roughly chop the **pistachios**.



2 Roast & finish the potatoes

- Place the **halved potatoes** on a sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer, cut side down.
- Roast 20 to 22 minutes, or until lightly browned and tender when pierced with a fork.
- Transfer to a large bowl; add the **pesto** and the **juice of 2 lemon wedges**. Toss to combine; taste, then season with salt and pepper if desired.



3 Form & cook the patties

- Meanwhile, place the **beef** in a bowl. Season with salt and pepper. Gently mix to incorporate.
- Form the mixture into four 1/2-inch-thick patties.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.



Step 3 continued:

- 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 **seasoned mozzarella**. Loosely cover the pan with foil. 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.

4 Toast the buns

- Working in batches, add the **halved buns**, cut side down, to the pan of reserved fond (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.



5 Finish & serve your dish

- In a large bowl, combine the **arugula** and the **juice of the remaining lemon wedges**. Season with salt and pepper.
- Assemble the burgers using the **toasted buns**, **pepper-olive mayo**, **cooked patties**, and **as much of the dressed arugula as you'd like**.
- Serve the **burgers** with the **finished potatoes**. Garnish the potatoes with the **parmesan** and **chopped pistachios**. 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. Food safety handling information: 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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