

Pimento Cheeseburgers

with Sweet Potato Oven Fries



Tonight, the classic cheeseburger gets an easy, Southern-style lift from pimento cheese—a zesty spread made with cheddar, mayo, pickled peppers, and spices. We’re serving our burgers with sweet potato oven fries for a flavorful, seasonal twist on the usual side.

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2 Potato Buns

1 Sweet Potato

2 oz Cheddar Cheese

1 oz Sweet Piquante Peppers

2 Tbsps Mayonnaise

**1 tsp Pimento Cheese Spice Blend (Garlic Powder,
Ground Yellow Mustard, & Sugar)**

tried-and-true

kitchen tools



Slotted Spatula

Master your flipping skills with this commercial-grade slotted turner. This spatula is designed for delicate fish, but we use this versatile tool for anything that requires a deft hand for tricky flipping, such as over-easy eggs, paper-thin crepes or even a burger. With its low-angled beveled edge and flexible blade, this turner slips easily between the pan and your dinner, ensuring even the most delicate meal remains in picture-perfect condition.



Sweet Potato

Despite its name, the sweet potato is not related to the group of vegetables we know as “potatoes”—rather, the sweet potato is actually a member of the morning glory family. Columbus brought the tropical root crop back to Europe from the Americas. It was eagerly adopted by Europeans and given the title of “potato” (from the indigenous Taino name, “batata”). Years later, in 1537, when the white potato first arrived in Europe, locals began referring to both vegetables as “potatoes,” creating a confusion that persists today. Sweet potatoes are enjoyed in both regular and “baby” varieties—smaller versions of the vegetable that are renowned for their sweet flavor and tender flesh.



1 Prepare & roast the sweet potato:

Place an oven rack in the center of the oven, then preheat to 450°F. Wash and dry the fresh produce. Cut the **sweet potato** lengthwise into 1-inch wedges. Transfer to a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer, skin side down. Roast 21 to 23 minutes, or until browned and tender when pierced with a fork. Set aside in a warm place.



2 Prepare the remaining ingredients:

While the sweet potato roasts, grate the cheese on the large side of a box grater. Place in a medium bowl. Finely chop the peppers. Halve the buns.



3 Make the pimento cheese:

While the sweet potato continues to roast, add the **mayonnaise**, **spice blend**, and **peppers** to the bowl of **cheese**. Stir to thoroughly combine; season with salt and pepper to taste.



4 Form & cook the patties:

While the sweet potato continues to roast, place the **ground beef** in a bowl; season with salt and pepper. Gently mix to incorporate. Using your hands, form the mixture into two $\frac{3}{4}$ -inch-thick patties; transfer to a plate. In a medium pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the patties and cook 3 to 4 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness. Leaving any browned bits (or fond) in the pan, transfer to a plate.



While the sweet potato continues to roast, add the **buns**, cut side down, to the pan of reserved fond. Toast on medium-high 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.



6 Assemble the burgers & plate your dish:

Divide **half the pimento cheese** between the bottoms of the **toasted buns**. Top with the **cooked patties** and **remaining pimento cheese**. Complete the burgers with the bun tops. Divide the burgers and **roasted sweet potato** between 2 dishes. Enjoy!