

Serrano Pepper & Goat Cheese Burgers

with Zucchini-Cilantro Slaw

For these satisfying burgers, we're taming the heat of our serrano pepper with a marinade of light, sweet agave nectar, made from the sap of the Mexican agave plant. (Removing the ribs and seeds from the pepper will give your burgers a milder topping.) Tangy goat cheese and a two-in-one spread of Dijon mustard and mayonnaise perfectly balance the juicy beef—served with a bright, garlicky slaw of seasonal zucchini.

 **Blue Apron Wine Pairing**
Archival Petite Sirah, 2014



Ingredients

- 10 Ounces Ground Beef
- 2 Potato Buns
- 1 Clove Garlic
- 1 Zucchini
- 1 Bunch Cilantro

Knick Knacks

- 2 Tablespoons Dijonnaise
- 2 Teaspoons Agave Nectar
- 1 Tablespoon Sherry Vinegar
- 1 Serrano Pepper
- ¼ Cup Crumbled Goat Cheese

Makes: 2 servings | **Calories:** about 645 per serving
Prep Time: 10 minutes | **Cook Time:** 15–25 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Halve the buns. Cut off and discard the ends of the zucchini; slice lengthwise into ¼-inch-thick strips. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Roughly chop the cilantro leaves and stems. Cut off and discard the stem end of the pepper. Thinly slice the pepper into rounds; thoroughly wash your hands immediately after handling the pepper. (For a milder dish, halve the pepper lengthwise; remove and discard the ribs and seeds, then thinly slice crosswise.)

2



Marinate the pepper:

In a bowl, combine the **pepper** and **agave nectar**; season with salt. Stir to thoroughly coat. Set aside to marinate, stirring occasionally, for at least 10 minutes.

3



Make the slaw:

While the pepper marinates, in a medium bowl, combine the **zucchini**, **garlic paste**, **cilantro**, **vinegar** and a drizzle of olive oil. Toss to thoroughly coat; season with salt and pepper to taste. Set aside to marinate, stirring occasionally, for at least 10 minutes.

4



Form & cook the patties:

While the slaw marinates, place the **ground beef** in a medium bowl; season with salt and pepper. Gently mix to incorporate. Using your hands, form the mixture into two ½-inch-thick patties; transfer to a plate. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the patties and cook 2 to 3 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness. Transfer to a plate, leaving any browned bits (or fond) in the pan, and set aside in a warm place.

5



Toast the buns:

Add the **buns**, cut sides down, to the pan of reserved fond. (If the pan seems dry, add 1 teaspoon of olive oil.) Toast on medium-high 1 to 2 minutes, or until golden brown. Divide between 2 plates.

6



Assemble the burgers & plate your dish:

Spread a layer of the **dijonnaise** onto the bottoms of the **toasted buns**. Top with the **cooked patties**, **cheese** and **as much of the marinated pepper as you'd like**, depending on how spicy you'd like the dish to be. Complete the burgers with the bun tops. Serve with the **slaw** on the side. Enjoy!