

Southwestern Cheeseburgers

with Guacamole & Sautéed Corn-Tomato Salad

These Southwestern-inspired cheeseburgers make for the perfect summertime dinner. We're seasoning our patties with traditional Mexican spices, then topping the burgers with melty Monterey Jack cheese and an irresistible homemade guacamole. Fresh cilantro makes for an aromatic garnish, while on the side, we're preparing a simple and delicious salad of sweet sautéed corn and juicy cherry tomatoes.

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



Ingredients

- 1½ Pounds Ground Beef
- 4 Sesame Seed Buns
- 3 Ounces Monterey Jack Cheese
- 6 Ounces Cherry Tomatoes
- 2 Cloves Garlic
- 2 Ears of Corn
- 1 Avocado
- 1 Lime
- 1 Red Onion
- 1 Large Bunch Cilantro

Knick Knacks

2 Tablespoons Mexican Spice Blend
(Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano)

Makes: 4 servings | **Calories:** about 700 per serving
Prep Time: 15 minutes | **Cook Time:** 20–30 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Remove and discard the husks and silks of the corn. Cut the corn kernels off the cobs; discard the cobs. Peel and small dice the onion. Peel and finely chop the garlic. Halve the tomatoes. Quarter the lime. Pit, peel and medium dice the avocado. Thinly slice the cheese. Halve the buns. Pick the cilantro leaves off the stems; discard the stems.

2



Cook the vegetables & make the salad:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **corn** and **¾ of the onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly softened. Add the **garlic** and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until fragrant. Transfer to a large bowl. Add the **tomatoes** and the **juice of 1 lime wedge**. Stir to thoroughly combine; season with salt and pepper to taste. Transfer to a serving dish and set aside in a warm place. Wipe out the pan.

3



Make the guacamole:

While the vegetables cook, in a medium bowl, combine the **avocado**, **remaining onion** and the **juice of the remaining lime wedges**. Drizzle with olive oil and season with salt and pepper. Using a fork, mash the mixture to your desired consistency; season with salt and pepper to taste.

4



Form the patties:

While the vegetables continue to cook, in a medium bowl, combine the **ground beef** and **spice blend**; season with salt and pepper. Gently mix until just combined. Using your hands, form the mixture into four ½-inch-thick patties; transfer to a plate.

5



Cook the patties:

In the pan used to cook the vegetables, heat 1 tablespoon of olive oil on medium-high until hot. Add the **patties**; cook 2 to 4 minutes on the first side, or until browned. Flip and top with the **cheese**. Cook 2 to 4 minutes, or until the cheese has melted slightly and the patties are browned and cooked to your desired degree of doneness. Transfer to a plate, leaving any browned bits (or fond) in the pan. Loosely cover the cooked patties with aluminum foil and set aside in a warm place.

6



Toast the buns & serve your dish:

Working in batches, add the **buns** to the pan of reserved fond, cut sides down. (If the pan seems dry, add 1 teaspoon of olive oil.) Toast on medium-high, 1 to 2 minutes, or until golden brown. Transfer the toasted buns to a clean, dry work surface. Top the bun bottoms with the **cooked patties**, **guacamole** and **cilantro**. Complete the burgers with the bun tops. Transfer to a serving dish. Serve with the **salad** on the side. Enjoy!