

Spicy Guacamole Burgers

with Roasted Red Onion & Sweet Potato

We're giving classic burgers a Mexican twist with an all-time favorite: homemade, creamy guacamole. Tonight's version features red onion and jalapeño pepper, which add piquancy and a spicy kick to the rich, cooling topping. (Fresh lime juice also helps bring out the heat of the jalapeño.) On the side, we're roasting sweet potato and bit more red onion—which mellows in the oven to an enticing sweetness



Blue Apron Wine Pairings

Fabre Minervois, 2015

Las Canovas Tempranillo, 2014



Ingredients

10 Ounces Ground Beef
2 Sesame Seed Buns
1 Avocado
1 Lime
1 Red Onion
1 Sweet Potato

Knick Knacks

1 Jalapeño Pepper

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 15–25 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/1064

Recipe #1064

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Halve the buns. Halve the sweet potato lengthwise; cut crosswise into ¼-inch-thick pieces. Peel and halve the onion; small dice 1 half and thinly slice the remaining half. Quarter the lime. Pit, peel and medium dice the avocado; place in a bowl and top with **the juice of 1 lime wedge** to prevent browning. Remove and discard the stem, rib and seeds of the pepper; small dice. Immediately wash your hands and cutting board after handling the pepper.

2



Roast the sweet potato & onion:

Place the **sweet potato** and **sliced onion** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast, stirring halfway through, 16 to 18 minutes, or until browned and the potato is tender when pierced with a fork. Remove from the oven.

3



Make the guacamole:

While the sweet potato and onion roast, in a medium bowl, combine the **avocado**, **the juice of 1 lime wedge**, **as much of the diced onion as you'd like** and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be; drizzle with olive oil. Using a fork, mash to your desired consistency; season with salt and pepper to taste.

4



Form the patties:

While the sweet potato and onion continue to roast, 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.

5



Cook the patties:

While the sweet potato and onion continue to roast, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **patties**; cook 2 to 4 minutes per side, or until browned and cooked to your desired degree of doneness. Leaving any browned bits (or fond) in the pan, transfer to a plate. Loosely cover the cooked patties with aluminum foil and set aside in a warm place.

6



Toast the buns & plate your dish:

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 lightly browned. Transfer to a clean, dry work surface. Top the toasted bun bottoms with the **cooked patties** and **guacamole** (you may have extra guacamole). Complete the burgers with the bun tops. Divide the finished burgers and **roasted sweet potato and onion** between 2 dishes. Serve with the **remaining lime wedges** on the side. Enjoy!