

Jalapeño Burgers

with Goat Cheese & Smoky Roasted Carrots

🕒 25-35 MINS | 2 SERVINGS

We're taking the classic cheeseburger to new heights by topping it with an unexpected combination of creamy mustard, tangy goat cheese, and spicy-sweet marinated jalapeño. For a flavorful side, we're roasting carrots with a blend of bold, smoky spices like paprika, ground mustard, and more.



MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



TOP RATED
Recipes

Ingredients



10 oz
GROUND BEEF



2
POTATO BUNS



1 Tbsp
RED WINE
VINEGAR



2 Tbsp
SPREADABLE
GOAT CHEESE



1 Tbsp
CREAMY
MUSTARD SAUCE



3/4 lb
CARROTS



1
JALAPEÑO PEPPER



2 tsp
HONEY



1 Tbsp
SMOKY SPICE
BLEND*

*Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Prepare & roast the carrots:

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Line a sheet pan with foil.
- Peel the **carrots**; halve crosswise, then quarter lengthwise.
- Place on the sheet pan. Drizzle with **olive oil**; season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat; arrange in an even layer.
- Roast 17 to 19 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients:

- Meanwhile, halve the **buns**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands and cutting board immediately after handling.
- In a bowl, whisk together the **honey** (kneading the packet before opening), **vinegar**, and a drizzle of **olive oil**.
- Add the **sliced pepper**; season with salt and pepper. Stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes. 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 two ½-inch-thick patties.
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through.**
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



4 Finish & serve your dish:

- Add the **halved 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.
- In a bowl, combine the **goat cheese** and **creamy mustard sauce**.
- Assemble the burgers using the **toasted buns**, **goat cheese-mustard sauce**, **cooked patties**, and **as much of the marinated pepper as you'd like** (discarding any liquid), depending on how spicy you'd like the dish to be.
- Serve the **burgers** with the **roasted carrots** on the side. Enjoy!

**An instant-read thermometer should register 160°F.



NUTRITION PER SERVING (AS PREPARED)* Calories: 760, Total Carbohydrates: 50g, Dietary Fiber: 7g, Added Sugar: 9g, Total Fat: 47g, Saturated Fat: 15g, Protein: 34g, Sodium: 910mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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