

# Creamy Guacamole Burgers

with Elote-Style Corn on the Cob

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
blueapron.com



Mexican-style flavors abound in these burgers thanks to a cooling sauce of sour cream mixed with guacamole that tops beef patties elevated with classic spices like paprika, ancho chile powder, and more.

## Ingredients

-  1 ½ lbs Ground Beef
-  4 Potato Buns
-  4 ears of Corn
-  1 Lime
-  ½ cup Guacamole
-  2 Tbsps Grated Cotija Cheese
-  ¼ cup Mayonnaise
-  ¼ cup Sour Cream
-  1 Tbsp Mexican Spice Blend\*



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.  
[blueapron.com/wine](https://blueapron.com/wine)

\*Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano



## 1 Prepare the ingredients

- Fill a large pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Remove the husks and silks from the **corn**.
- Halve the **buns**.
- Halve the **lime** crosswise.
- In a bowl, combine the **sour cream**, **guacamole**, and the **juice of 1 lime half**; season with salt and pepper. Stir to combine.



## 2 Form & cook the patties

- In a large bowl, combine the **beef** and **all but a pinch of the spice blend**; season with salt and pepper. Gently mix to combine. Form the mixture into four  $\frac{1}{2}$ -inch-thick patties.
- In a large pan (nonstick, if you have one), heat a drizzle 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. Carefully drain off and discard any excess oil.



## 3 Cook the corn

- Meanwhile, carefully add the **corn** to the pot of boiling water. Cook 3 to 4 minutes, or until bright yellow and slightly tender.
- Drain thoroughly and pat dry with paper towels. Transfer to a work surface.



## 4 Make the lime mayo & dress the corn

- Meanwhile, in a bowl, combine the **mayonnaise**, **remaining spice blend**, and the **juice of the remaining lime half**; season with salt and pepper.
- When cool enough to handle, evenly spread the **lime mayo** onto the **cooked corn**. Top with the **cheese**.



## 5 Toast the buns & serve your dish

- Working in batches if necessary, 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.
- Assemble the burgers using the **toasted buns**, **cooked patties**, and **creamy guacamole**.
- Serve the **burgers** with the **dressed corn** on the side. Enjoy!



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

### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 740, Total Carbohydrates: 45g, Dietary Fiber: 6g, Added Sugars: 3g, Total Fat: 49g, Saturated Fat: 14g, Protein: 33g, Sodium: 1190mg.

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

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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