

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.

1/4 cup Mayonnaise

1/4 cup Sour Cream

1 Tbsp Mexican Spice Blend*

Ingredients

- 1 1/8 lbs Ground Beef
- 4 Potato Buns
- 4 ears of Corn
- 1 Lime
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 ½ cup Guacamole
- 2 Tbsps Grated Cotija Cheese





Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.

blueapron.com/wine

1 Prepare the ingredients

- Fill a large pot 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 ½-inchthick patties.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.



• 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.

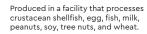


Calories: 740, Total Carbohydrates: 45g, Dietary Fiber: 6g, Added Sugars: 3g, Total Fat: 49g, Saturated Fat: 14g, Protein: 33g, Sodium: 1190mg.

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

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).





Blue Apron, LLC

