

Tex-Mex Burgers

with Tomato & Corn Salad

TIME: 35-45 minutes

SERVINGS: 2

Tonight's burgers celebrate Tex-Mex cuisine, known for weaving together Mexican and American ingredients into hearty dishes. To make an irresistibly creamy topping for our patties, we're mashing avocado with mayonnaise, lime juice, and pickled jalapeño. On the side, a summery salad of fresh corn and luscious tomatoes, simply dressed with a bit of lime juice and olive oil, lends a refreshing, bright accent to the dish.



MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
GROUND BEEF



1
AVOCADO



1
SCALLION



1/2 lb
HERITAGE GLOBE
TOMATOES



2
POTATO BUNS



1 ear of
CORN



1
LIME



1 bunch
CILANTRO

KNICK KNACKS:



1 oz
SLICED PICKLED
JALAPEÑO PEPPER



1 Tbsp
MAYONNAISE



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients & mash the avocado:

- ☐ Wash and dry the fresh produce.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- ☐ Quarter the tomatoes; place in a large bowl and season with salt and pepper.
- ☐ Cut off and discard the root end of the scallion; thinly slice, separating the white bottom and green top.
- ☐ Halve the buns.
- ☐ Roughly chop the cilantro leaves and stems.
- ☐ Quarter the lime.
- ☐ Roughly chop the pepper.
- ☐ Pit, peel, and medium dice the avocado; place in a bowl with the **mayonnaise, cilantro, the juice of 3 lime wedges, and as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Using a fork, mash to your desired consistency. Season with salt and pepper to taste. Thoroughly wash your hands, knife, and cutting board immediately after handling the pepper.



2 Cook the corn:

- ☐ In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- ☐ Add the **corn**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until lightly browned and slightly softened.
- ☐ Turn off the heat. Transfer to the bowl of **seasoned tomatoes**. Season with salt and pepper to taste. Wipe out the pan.



3 Form & cook the patties:

- ☐ Place the **ground beef** and **white bottom of the scallion** in a bowl; season with salt and pepper. Gently mix to combine. Using your hands, form the mixture into two 1½-inch-thick patties; transfer to a plate.
- ☐ In the same pan, heat a drizzle of olive oil on medium-high until hot.
- ☐ Add the patties and 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.

4 Make the salad:

- ☐ While the patties cook, to the bowl of **cooked corn and seasoned tomatoes**, add the **green top of the scallion, the juice of the remaining lime wedge**, and a drizzle of olive oil. Stir to combine; season with salt and pepper to taste.



5 Toast the buns:

- ☐ Add the **buns**, cut side down, to the pan of reserved fond. (If the pan seems dry, add 1 teaspoon of olive oil.) Toast on medium-high 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.

6 Finish & plate your dish:

- ☐ Top the **toasted bun** bottoms with the **cooked patties** and **as much of the mashed avocado as you'd like**. Complete the burgers with the bun tops.
- ☐ Transfer the burgers to a serving dish. Transfer the **salad** to a separate serving dish. Serve with any remaining guacamole on the side. Enjoy!