

Avocado Burgers

with Tomato & Corn Salad

TIME: 25-35 minutes

SERVINGS: 2

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



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Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
GROUND BEEF



1
AVOCADO



1
SCALLION



6 oz
HERITAGE GLOBE
OR COCKTAIL
TOMATOES



2
POTATO BUNS



1 ear of
CORN



1
LIME

KNICK KNACKS:



1 oz
SLICED PICKLED
JALAPEÑO PEPPER



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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.
- ☐ Quarter the lime.
- ☐ Roughly chop the pepper.
- ☐ Pit, peel, and medium dice the avocado; place in a bowl with **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 and cutting board 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.
- ☐ Transfer to the bowl of **seasoned tomatoes**; stir to combine. 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 1/2-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 3 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, add the **green top of the scallion**, **the juice of the remaining lime wedge**, and a drizzle of olive oil to the bowl of **cooked corn and seasoned tomatoes**. 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 bottoms of the **toasted buns** 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. Enjoy!