

Guacamole Burgers

with Elote-Style Sweet Potatoes

4 SERVINGS

⌚ 30-40 MINS

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Ingredients



18 oz Ground Beef 



1 clove Garlic




½ cup Guacamole



¼ cup Sour Cream



4 Beyond Burger™
Plant-Based
Patties 



1 Lime



2 Tbsps Grated
Cotija Cheese



1 Tbsp Mexican
Spice Blend¹



4 Potato Buns



1 ½ lbs Sweet
Potatoes



¼ cup Mayonnaise

¹ Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano
*Ingredients may be replaced and quantities may vary.

1 Prepare & roast the sweet potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **sweet potatoes** into 1-inch-wide wedges. Place on a sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer, skin side down.
- Roast 28 to 30 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, peel 1 **clove of garlic**; using a zester, finely grate into a paste (or use the small side of a box grater).
- 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.



3 Form & cook the patties

- In a large bowl, combine the **beef**, **garlic paste**, and **all but a pinch of the spice blend**; season with salt and pepper. Gently mix to combine.
- Form the mixture into four 1½-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. Cover with foil to keep warm.
- Carefully drain off and discard any excess oil from the pan.



4 CUSTOMIZED STEP 3 If you chose Beyond Burger™ Patties

- Sprinkle both sides of the **patties** with **all but a pinch of the spice blend**.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned patties. Cook 3 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through* (the center will still be red or pink).
- Transfer to a plate and cover with foil to keep warm.
- Wipe out the pan.

4 Make the lime mayo

- In a bowl, combine the **mayonnaise**, **remaining spice blend**, and the **juice of the remaining lime half**; season with salt and pepper.



5 CUSTOMIZED STEP 4 If you chose Beyond Burger™ Patties

- Make the lime mayo as directed, but add **as much of the garlic paste as you'd like**.

5 Toast the buns & serve your dish

- Working in batches if necessary, add the **halved buns**, cut side down, to the same pan. 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 **roasted sweet potatoes** on the side. Drizzle the sweet potatoes with the **lime mayo** and garnish with the **cheese**. Enjoy!



*An instant-read thermometer should register 160°F for beef and 165°F for Beyond Burger™.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 850, Total Carbohydrates: 65g, Dietary Fiber: 9g, Added Sugars: 3g, Total Fat: 51g, Saturated Fat: 15g, Protein: 33g, Sodium: 1060mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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