

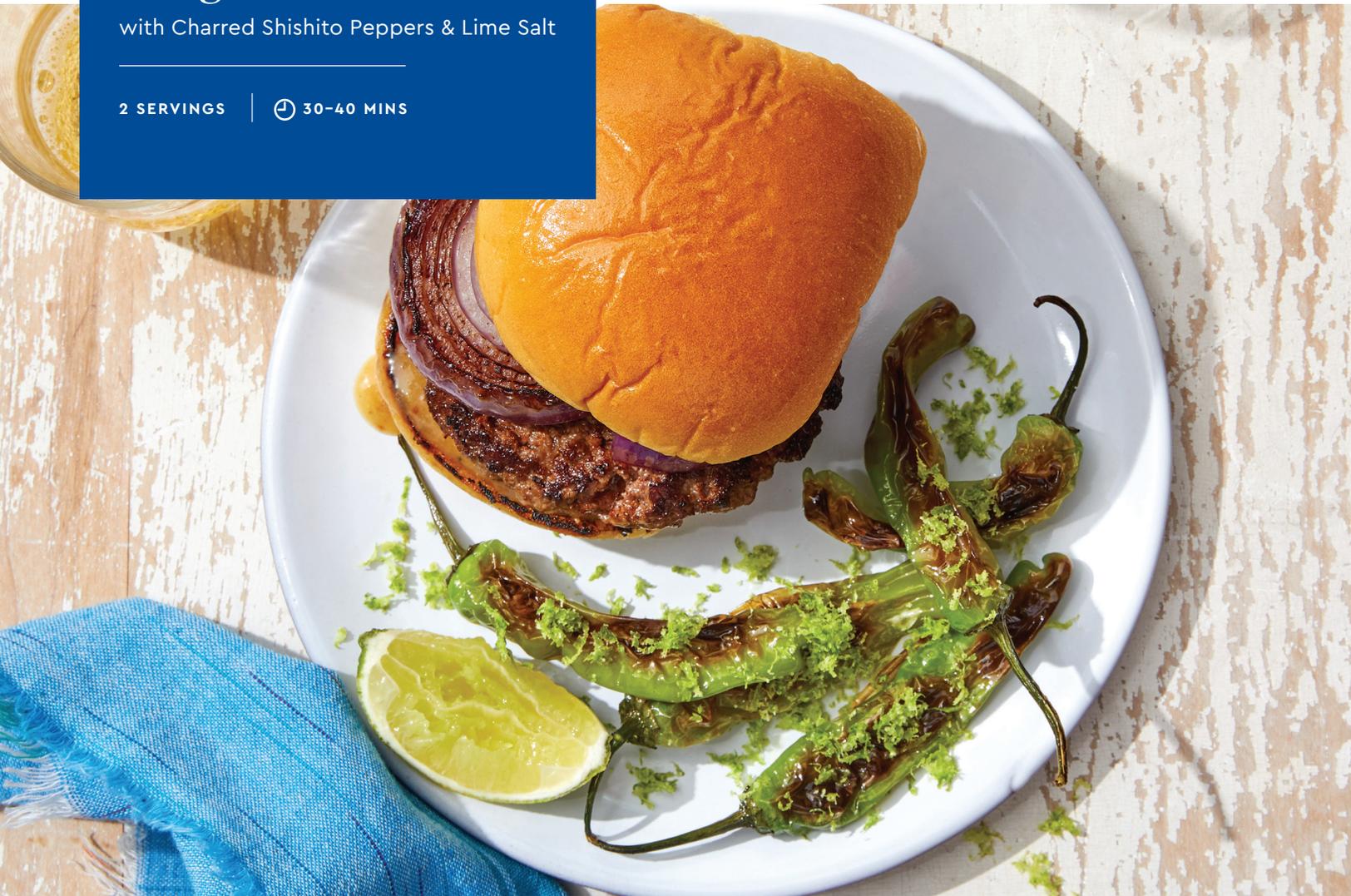
Spanish-Spiced Burgers

with Charred Shishito Peppers & Lime Salt

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

 10 oz Ground Beef 

 1 Red Onion

 1 clove Garlic

 ¼ tsp Crushed Red Pepper Flakes

 2 Beyond Burger™ Plant-Based Patties 

 1 Lime

 1 Tbsp Fig Spread

 1 Tbsp Spanish Spice Blend¹

 2 Potato Buns

 6 oz Shishito Peppers

 2 Tbsps Mayonnaise

1. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon
*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients & make the creamy fig spread

- Wash and dry the fresh produce.
- Using a zester or the small side of a box grater, zest the **lime** to get 2 teaspoons. Quarter the lime.
- Peel the **onion**; cut crosswise into 1/2-inch rounds, keeping the layers intact.
- Halve the **buns**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **mayonnaise, fig spread, and as much of the garlic paste as you'd like**; season with salt and pepper.



2 Char the peppers

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **peppers** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Season with salt and pepper.
- Continue to cook, stirring occasionally, 4 to 5 minutes, or until charred and softened.
- Transfer to a bowl and top with **the juice of 2 lime wedges**. Cover with foil to keep warm.
- Wipe out the pan.



3 Cook the patties & onion

- Meanwhile, in a medium bowl, combine the **beef, half the spice blend** (you will have extra), and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; gently mix to combine.
- Form the mixture into two 1/2-inch-thick patties.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **patties and onion rounds** in an even layer. Loosely cover the pan with foil. Cook 5 to 6 minutes per side (flipping carefully, as the oil may splatter), or until the onion rounds are lightly charred and the patties are browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a work surface.



4 CUSTOMIZED STEP 3 If you chose Beyond Burger™ Patties

- Meanwhile, evenly sprinkle the patties with **half the spice blend** (you will have extra) and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned patties and onion rounds** in an even layer.
- Loosely cover the pan with foil. Cook 3 to 5 minutes per side (flipping carefully, as the oil may splatter), or until the onion rounds are lightly charred and the patties are browned and cooked through.* Transfer to a work surface.
- Wipe out the pan.

4 Make the lime salt

- Meanwhile, in a bowl, combine the **lime zest and a pinch of salt**. Using your fingers, massage the lime zest and salt together to release the oils.



5 Toast the buns & serve your dish

- Add the **halved buns**, cut side down, to the same pan (if the pan seems dry, add a drizzle of olive oil). Toast on medium-high 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.
- Assemble the burgers using the **toasted buns, creamy fig spread, cooked patties, and as much of the cooked onion as you'd like**.
- Serve the **burgers with the charred peppers**. Top the peppers with the **lime salt**. Serve the **remaining lime wedges** on the side. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 790, Total Carbohydrates: 49g, Dietary Fiber: 5g, Added Sugars: 8g, Total Fat: 52g, Saturated Fat: 14g, Protein: 33g, Sodium: 820mg.

**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.

Blue Apron, LLC, New York, NY 10005

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