

Monterey Jack Beyond Burger™

with Guacamole & Spicy Peppers

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
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Ingredients



2 Beyond Burger™
Plant-Based
Patties 



½ lb Red Cabbage




2 oz Monterey Jack
Cheese



1 Tbsp Rice Vinegar



10 oz Ground
Beef 



1 Poblano Pepper



¼ cup Guacamole



1 Tbsp Sugar



2 Potato Buns



6 oz Carrots



1 oz Sliced Pickled
Jalapeño Pepper

*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel the **carrots** and grate on the large side of a box grater.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Thinly slice the **cheese**.
- Halve the **buns**.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands and cutting board immediately after handling the peppers.



2 Make the slaw

- In a large bowl, combine the **vinegar**, **sugar**, and a drizzle of **olive oil**; whisk until the sugar has dissolved.
- Add the **grated carrots** and **sliced cabbage**; season with salt and pepper. Stir to coat.
- Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



3 Cook the peppers

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced poblano pepper**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Add **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Transfer to a bowl and cover with foil to keep warm.
- Rinse and wipe out the pan.



4 Cook the patties

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties** and cook 3 to 5 minutes, or until browned.
- Flip the patties (carefully, as the oil may splatter) and top with the **sliced cheese**. Loosely cover the pan with foil and cook 3 to 5 minutes, or until the cheese is melted and the patties are browned and cooked through* (the center will still be red or pink).
- Transfer to a plate.
- Wipe out the pan.



↺ CUSTOMIZED STEP 4 If you chose Ground Beef

- Place the **beef** in a bowl. Season with salt and pepper; gently mix to incorporate. Using your hands, form the mixture into two 1/2-inch-thick patties.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties** and cook 4 to 5 minutes, or until browned.
- Flip the patties (carefully, as the oil may splatter) and top with the **sliced cheese**. Loosely cover the pan with foil and cook 4 to 5 minutes, or until the cheese is melted and the patties are browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

5 Toast the buns & serve your dish

- Add the **halved buns**, cut side down, to the same pan. 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**, **guacamole**, **cooked patties**, and **cooked peppers**.
- Serve the **burgers** with the **slaw** on the side. Enjoy!



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