

Grilled Monterey Jack & Poblano Burgers

with Cilantro-Lime Carrots

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients



12 oz USDA Prime Niman Ranch Ground Beef



1 clove Garlic



1 Lime



¼ cup Sour Cream



2 Challah Buns



¾ lb Carrots



2 oz Monterey Jack Cheese



¼ cup Cilantro Sauce



1 Poblano Pepper



1 oz Sliced Pickled Jalapeño Pepper



2 Tbsps Grated Cotija Cheese



1 Tbsp Mexican Spice Blend¹

WHY WE LOVE THIS DISH

Chefs! All summer long, we're bringing you a mix of recipes designed for our favorite outdoor activity—grilling! For an extra decadent topping to your USDA Prime Niman Ranch ground beef burgers, you'll make a rich combination of monterey jack cheese, tangy garlic paste, grilled poblano pepper, and sour cream to deliciously melt over the patties while they cook.



Serve with Blue Apron wine that has this symbol
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¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

Learn more at blueapron.com/pages/wellness

Making this recipe indoors?

The steps featured below provide cooking instructions for a grill—but that doesn't mean it's any less delicious when prepared in your kitchen. Scan this QR code for helpful tips for transitioning grill recipes to your oven or stovetop.



1 Prepare the ingredients

- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then halve crosswise. Place in a bowl; drizzle with **olive oil** and season with salt and pepper. Turn to coat.
- Grate the **monterey jack** on the large side of a box grater.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Halve the **buns**.
- Quarter the **lime**.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds. Place in a separate bowl; drizzle with **olive oil** and season with salt and pepper. Turn to coat. Thoroughly wash your hands, knife, and cutting board immediately after handling.



2 Grill the carrots & poblano pepper

- Place a large piece of foil on the grill.
- Place the **seasoned carrots** on top of the foil. Grill 5 to 6 minutes per side, or until charred and softened. Transfer to a large bowl; cover with foil to keep warm.
- Grill the **seasoned pepper halves** 4 to 5 minutes per side, or until charred and softened. Transfer to a cutting board.
- Thinly slice the **grilled pepper**; transfer to a medium bowl. Add the **grated monterey jack**, **garlic paste**, and **sour cream**. Season with salt and pepper.



3 Form & grill the patties

- Place the **beef** in a bowl; season with salt, pepper, and the **spice blend**. Gently mix to combine. Form the mixture into two 1/2-inch-thick patties.
- Grill the **patties** 4 to 5 minutes, or until browned. Flip and grill 3 to 4 minutes, or until browned.
- Evenly top with the **poblano mixture**. Grill 1 to 2 minutes, or until the cheese is melted and the patties are cooked through.*
- Transfer to a work surface.



4 Toast the buns

- Add the **halved buns**, cut side down, to the grill and toast 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.



5 Finish & serve your dish

- To the bowl of **grilled carrots**, add the **cilantro sauce** and the **juice of 2 lime wedges**; season with salt and pepper.
- Assemble the burgers using the **toasted buns**, **finished patties**, the **juice of the remaining lime wedges**, and as much of the **jalapeño pepper** as you'd like, depending on how spicy you'd like the dish to be.
- Serve the **burgers** with the **finished carrots** on the side. Garnish the carrots with the **cotija**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 160°F for beef.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety
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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