

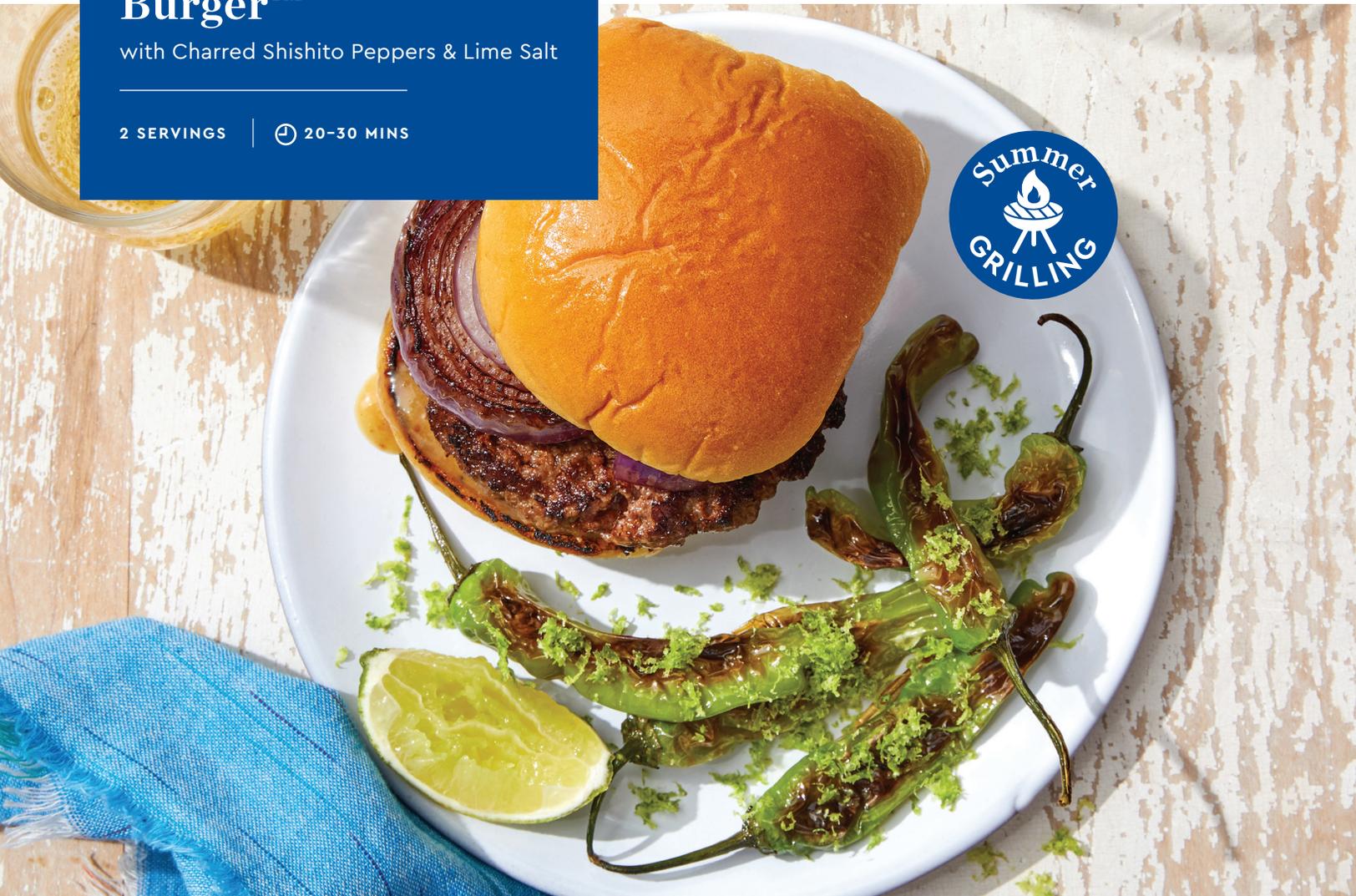
# Spanish-Spiced Grilled Beyond Burger™

with Charred Shishito Peppers & Lime Salt

2 SERVINGS

🕒 20-30 MINS

 **Blue Apron**  
blueapron.com

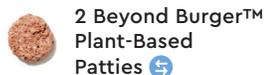


🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an 🔄 icon) and instructions tailored to you.\*

 Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Ingredients

Customized ingredients



2 Beyond Burger™ Plant-Based Patties 🔄

SWAPPED FOR:



10 oz Ground Beef 🔄



2 Tbsps Mayonnaise



1 Tbsp Spanish Spice Blend<sup>1</sup>



2 Potato Buns



1 Lime



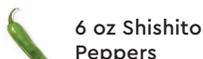
1 clove Garlic



¼ tsp Crushed Red Pepper Flakes



1 Red Onion



6 oz Shishito Peppers



1 Tbsp Fig Spread

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

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

## 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 & make the creamy fig spread

- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- 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. Place in a bowl. Drizzle with **olive oil** and season with salt and pepper; turn to coat.
- 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 Grill the peppers

- Grill the **peppers**, turning occasionally, 6 to 8 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.



### 3 Grill the patties & onion

- Meanwhile, lightly oil the **patties**; evenly sprinkle both sides 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.
- Grill the **seasoned patties** 6 to 7 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through\* (the center will still be red or pink).



### Step 3 continued:

- Grill the **onion rounds** 3 to 4 minutes per side, or until charred and tender.
- Transfer to a work surface.

### ↳ CUSTOMIZED STEP 3 *If you chose Beef*

- 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.
- Grill the **seasoned patties** 6 to 7 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through.\*\*
- Grill the **onion rounds** 3 to 4 minutes per side, or until charred and tender.
- Transfer to a work surface.

### 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 grill. Toast 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.
- Assemble the burgers using the **toasted buns, creamy fig spread, grilled patties, and as much of the grilled 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 165°F for Beyond Burger™.

\*\*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](http://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

[f](#) [t](#) [@](#) Share your photos with #blueapron

