

# Grilled Indian-Style Beyond Burger™

with Curry Corn on the Cob

2 SERVINGS

⌚ 25-35 MINS

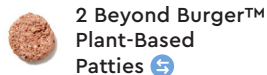
 **Blue Apron**  
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

Customized ingredients



2 Beyond Burger™ Plant-Based Patties 

SWAPPED FOR:



10 oz Ground Beef 



2 tsp Vadouvan Curry Powder



2 Potato Buns



1 Persian Cucumber



1 oz Butter



2 ears of Corn



2 Tbsps Mango Chutney



1 oz Sliced Pickled Jalapeño Pepper



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

## 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.

\*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 & marinate the cucumber

- Remove the **butter** from the refrigerator to soften.
- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Remove any husks and silks from the **corn**. Place on a plate; drizzle with **olive oil** and season with salt and pepper. Turn to coat.
- Halve the **buns**.
- Thinly slice the **cucumber** on an angle.
- Roughly chop the **pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **sliced cucumber**, a drizzle of **olive oil**, and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.



### 2 Grill the corn

- Grill the **seasoned corn**, turning occasionally, 9 to 10 minutes, or until charred and tender.
- Transfer to two serving dishes.



### 3 Grill the patties

- Meanwhile, drizzle the **patties** with **olive oil**.
- Grill 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).
- Transfer to a work surface.



### ↩ CUSTOMIZED STEP 3 If you chose Ground Beef

- Meanwhile, place the **beef** in a medium bowl. Season with salt and pepper. Gently mix to incorporate. Form the mixture into two 1/2-inch-thick patties.
- Grill the patties 6 to 7 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through.\*\*
- Transfer to a work surface.

### 4 Toast the buns

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



### 5 Make the curry butter & serve your dish

- In a bowl, combine the **softened butter** and **as much of the curry powder as you'd like**. Using a fork, mash until thoroughly combined.
- Assemble the burgers using the **toasted buns**, **mango chutney**, **grilled patties**, and **marinated cucumber** (discarding any liquid).
- Top the **grilled corn** with the **curry butter**.
- Serve the **burgers** with the **finished corn** 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](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://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.

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