# Jalapeño Cheeseburgers

with Carrot Fries

TIME: 25-35 minutes SERVINGS: 2

The unexpected combination of creamy, tangy goat cheese and spicy-sweet marinated jalapeño takes the classic burger to new heights in this recipe. For a lighter take on the usual side, we're pairing our burgers with carrot fries.





#### MATCH YOUR BLUE APRON WINE



**Bold & Spicy** 

Serve a bottle with this symbol for a great pairing.

# **Ingredients**



10 oz **GROUND BEEF** 



6 oz **CARROTS** 



POTATO BUNS

#### KNICK KNACKS:



1 Tbsp SHERRY VINEGAR



1 Tbsp HONEY



JALAPEÑO PEPPER



1 Tbsp CREAMY MUSTARD SAUCE



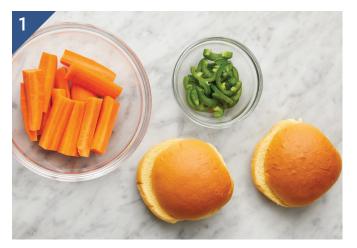
**GOAT CHEESE** 

#### Did You Know? This pepper is named

for the Mexican town of Jalapa (or Xalapa).

















1	Prep	are	the	inare	dients:
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- $\hfill \square$  Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel the **carrots**; quarter lengthwise, then cut crosswise into 2-inch pieces.
- ☐ Halve the **buns**.
- ☐ Cut off and discard the stem of the **pepper**. Halve lengthwise; remove and discard the ribs and seeds, then thinly slice crosswise. Place in a medium bowl. Thoroughly wash your hands immediately after handling the pepper.

## 2 Roast the carrots:

- ☐ Place the **carrot pieces** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 15 to 17 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

# 3 Marinate the pepper:

- While the carrots roast, add the **honey** (kneading the packet before opening) and **vinegar** to the bowl of **sliced pepper**; season with salt and pepper. Stir to coat.
- ☐ Set aside to marinate, stirring occasionally, at least 10 minutes.

## 4 Form the patties:

- While the pepper marinates, place the **beef** in a bowl; season with salt and pepper. Gently mix to incorporate.
- $\$  Using your hands, form the mixture into two  $\frac{1}{2}$ -inch-thick patties. Transfer to a plate.

# **5** Cook the patties:

- ☐ While the pepper continues to marinate, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **patties** and cook 3 to 4 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

# 6 Toast the buns & serve your dish:

- ☐ Add the **buns**, cut side down, to the pan of reserved fond. 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 mustard sauce, cooked patties, cheese (crumbling before adding), and as much of the marinated pepper as you'd like (draining before adding), depending on how spicy you'd like the dish to be.
- ☐ Serve the burgers with the **roasted carrots**. Enjoy!