

# 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.



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30  
MINUTE  
MEAL

## Ingredients



10 oz  
GROUND BEEF



6 oz  
CARROTS



2  
POTATO BUNS

## KNICK KNACKS:



1 Tbsp  
SHERRY VINEGAR



1 Tbsp  
HONEY



1  
JALAPEÑO PEPPER



1 Tbsp  
CREAMY  
MUSTARD SAUCE



1 oz  
GOAT CHEESE

**Did You Know?**  
This pepper is named  
for the Mexican  
town of Jalapa (or  
Xalapa).



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## 1 Prepare the ingredients:

- ☐ 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 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!