

Guacamole & Monterey Jack Burgers

with Guajillo Chile-Glazed Vegetables

2 SERVINGS

35-45 MINS

 **Blue Apron**
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Ingredients



12 oz USDA Prime Ground Beef



1 Poblano Pepper



1 Lime



2 Tbsps Grated Cotija Cheese



1/3 cup Guajillo Chile Pepper Sauce



2 Challah Buns



1 Yellow Onion



1/3 cup Crispy Onions



1/4 cup Sour Cream



1 Tbsp Mexican Spice Blend¹



1 lb Sweet Potatoes



1 oz Sliced Pickled Jalapeño Pepper



2 oz Monterey Jack Cheese



1/4 cup Guacamole

WHY WE LOVE THIS DISH

From the smoky and spicy glazed vegetables topping prime beef burgers, to the bold Mexican-style spices (like ancho chile and Mexican oregano) coating tender sweet potato wedges, this dish is filled with layers of dynamic, zesty flavors that get cooling contrast from a dollop of guacamole and a creamy lime dipper.

 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



"Alexa, find Blue Apron recipes."

1 Prepare & roast the sweet potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **sweet potatoes** into 1-inch-wide wedges.
- Line a sheet pan with foil.
- Transfer the **sweet potato wedges** to the foil; drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat; arrange in an even layer.
- Roast 26 to 28 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, halve, peel, and thinly slice the **onion**.
- Thinly slice the **monterey jack**.
- Halve the **buns**.
- Quarter the **lime**.
- In a bowl, combine the **sour cream** and the **juice of 2 lime wedges**; season with salt and pepper.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands, knife, and cutting board immediately after handling.



3 Cook & glaze the vegetables

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion** and **sliced pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **guajillo sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the vegetables are coated.
- Transfer to a bowl.
- Rinse and wipe out the pan.



4 Cook the patties

- Place the **beef** in a bowl. Season with salt and pepper. Gently mix to incorporate.
- Form the mixture into two ½-inch-thick patties.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 5 minutes, or until browned.
- Flip the patties (carefully, as the oil may splatter) and evenly top with the **sliced monterey jack**. Loosely cover the pan with foil and cook 4 to 5 minutes, or until the cheese is melted and the patties are browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a work surface.
- Carefully drain off and discard any excess oil.



5 Toast the buns & serve your dish

- Add the **halved 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**, **cooked patties**, **guacamole**, **glazed vegetables**, **crispy onions**, 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 **roasted sweet potatoes** and **lime sour cream** on the side. Garnish the sweet potatoes with the **cotija**. Serve the **remaining lime wedges** on the side, if you'd like. 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.

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