

Chipotle Onion & Guacamole Cheeseburger

with Black Bean & Corn Salad

4 SERVINGS | 40-50 MINS

 **Blue Apron**
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Ingredients



24 oz USDA Prime Ground Beef



2 Red Onions



2 Scallions



4 oz Monterey Jack Cheese



2 tsps Chipotle Chile Paste



4 Challah Buns



1 oz Sliced Pickled Jalapeño Pepper



1 Lime



½ cup Sour Cream



½ cup Guacamole



4 ears of Corn



1 15.5-oz can Black Beans



2 Tbsps Grated Cotija Cheese



¼ cup Cilantro Sauce



1 Tbsp Mexican Spice Blend¹

WHY WE LOVE THIS DISH

We're bringing some of the bold, classic flavors and ingredients of Mexican cuisine to these burgers with a topper of onion glazed with spicy chipotle and lime juice—complemented by a cooling dollop of guacamole. On the side, a medley of sweet corn and tender black beans (with a cilantro dressing) lends even more of the beloved flavors.



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 the ingredients & make the dressing

- Wash and dry the fresh produce.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 2 teaspoons. Halve the lime crosswise.
- Halve, peel, and medium dice the **onions**.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Drain and rinse the **beans**.
- Thinly slice the **monterey jack**.
- Halve the **buns**.
- Roughly chop the **pepper**. Thoroughly wash your hands and cutting board immediately after handling.
- In a bowl, combine the **sour cream**, **cilantro sauce**, **lime zest**, the **juice of 1 lime half**, 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.



2 Cook & glaze the onions

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced onions**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened.
- Add **2 tablespoons of water** (carefully, as the liquid may splatter) and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until the liquid has cooked off.
- Turn off the heat; carefully stir in the **juice of the remaining lime half**.
- Transfer to a bowl.
- Rinse and wipe out the pan.



3 Cook the remaining vegetables & make the salad

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **corn kernels** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.
- Add the **drained beans**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until combined.
- Transfer to a large bowl; add the **dressing**. Stir to combine. Taste, then season with salt and pepper if desired.
- Wipe out the pan.



4 Form & cook the patties

- Place the **beef** in a bowl. Season with salt, pepper, and **all but a pinch of the spice blend**. Gently mix to combine.
- Form the mixture into four 1/2-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. 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

- Working in batches, 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**, **guacamole**, **cooked patties**, and **as much of the glazed onions as you'd like**.
- Serve the **burgers** with the **salad** on the side. Garnish the salad with the **sliced green tops of the scallions**, **cotija**, and **remaining spice blend**. 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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