

# Chipotle Onion & Guacamole Cheeseburger

with Black Bean & Corn Salad

2 SERVINGS | 40-50 MINS

 **Blue Apron**  
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## Ingredients



12 oz USDA Prime Ground Beef



2 ears of Corn



2 Scallions



2 Tbsps Grated Cotija Cheese



¼ cup Cilantro Sauce



2 Challah Buns



1 Red Onion



1 Lime



¼ cup Sour Cream



¼ cup Guacamole



1 15.5-oz can Black Beans



1 oz Sliced Pickled Jalapeño Pepper



2 oz Monterey Jack Cheese



2 tsps Chipotle Chile Paste



1 Tbsp Mexican Spice Blend<sup>1</sup>

## 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  
[blueapron.com/wine](https://blueapron.com/wine)

<sup>1</sup>. 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 **onion**.
- 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 onion

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced onion**; 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 two 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

- 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 onion 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](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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