

Spanish-Spiced Beyond Burger®

with Charred Shishito Peppers & Lime Salt

2 SERVINGS

⌚ 30-40 MINS

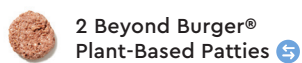
 **Blue Apron**
blueapron.com



↔ IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ↔ icon) and instructions tailored to you.*

Ingredients

Customized ingredients



2 Beyond Burger® Plant-Based Patties ↔

SWAPPED FOR:



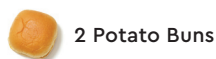
10 oz Ground Beef ↔



1 Lime



1 Tbsp Spanish Spice Blend¹



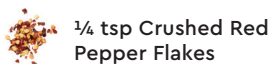
2 Potato Buns



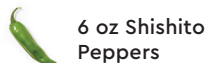
1 Red Onion



2 Tbsps Mayonnaise



¼ tsp Crushed Red Pepper Flakes



6 oz Shishito Peppers



1 clove Garlic



1 Tbsp Fig Spread



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹ Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the creamy fig spread

- 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. Quarter the lime.
- Peel the **onion**; cut crosswise into 1/2-inch rounds, keeping the layers intact.
- Halve the **buns**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **mayonnaise, fig spread**, and **as much of the garlic paste as you'd like**; season with salt and pepper.



2 Char the peppers

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **peppers** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned; season with salt and pepper.
- Continue to cook, stirring occasionally, 4 to 5 minutes, or until charred and softened.
- Transfer to a bowl and top with **the juice of 2 lime wedges**. Cover with foil to keep warm.
- Wipe out the pan.



3 Cook the patties & onion

- Meanwhile, evenly sprinkle the **patties** with **half the spice blend** (you will have extra) and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned patties** and **onion rounds** in an even layer. Loosely cover the pan with foil. Cook 3 to 5 minutes per side (flipping carefully, as the oil may splatter), or until the onion rounds are lightly charred and the patties are browned and cooked through.*
- Transfer to a work surface.
- Wipe out the pan.



4 CUSTOMIZED STEP 3 If you chose Ground Beef

- Meanwhile, in a bowl, combine the **beef, half the spice blend** (you will have extra), and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; 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** and **onion rounds** in an even layer. Loosely cover the pan with foil. Cook 5 to 6 minutes per side (flipping carefully, as the oil may splatter), or until the onion rounds are lightly charred and the patties are browned and cooked through.**
- Leaving any browned bits (or fond) in the pan, transfer to a work surface.

4 Make the lime salt

- Meanwhile, in a bowl, combine the **lime zest** and a **pinch of salt**. Using your fingers, massage the lime zest and salt together to release the oils.



5 Toast the buns & serve your dish

- Add the **halved buns**, cut side down, to the same pan (if the pan seems dry, add a drizzle of olive oil). 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 fig spread, cooked patties**, and **as much of the cooked onion as you'd like**.
- Serve the **burgers** with the **charred peppers** and **remaining lime wedges** on the side. Top the peppers with the **lime salt**. Enjoy!



*An instant-read thermometer should register 165°F for Beyond Burger®.

**The USDA recommends a minimum safe cooking temperature of 160°F for beef.



Try it on
the grill

This recipe provides cooking instructions for your stove or oven, but it can also be prepared on the grill! Scan this QR code for helpful tips on how to adjust cooking times and adapt this recipe.



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.

Blue Apron, LLC, New York, NY 10005

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