

# Mango Chutney Beyond Burger®

with Curry Corn on the Cob

2 SERVINGS



⌚ 20-30 MINS

 **Blue Apron**  
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## Ingredients\*


Customized ingredients

 2 Beyond Burger®  
Plant-Based  
Patties 


SWAPPED FOR:


 10 oz Ground Beef 

 2 tps Vadouvan  
Curry Powder

 2 Potato Buns

 1 Persian Cucumber

 1 oz Salted Butter

 2 ears of Corn

 2 Tbsps Mango  
Chutney

 1 oz Sliced Pickled  
Jalapeño Pepper



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## Cook along on the app



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\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & marinate the cucumber

- Remove the **butter** from the refrigerator to soften.
- Fill a large pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Remove any husks and silks from the **corn**.
- Halve the **buns**.
- Thinly slice the **cucumber** on an angle.
- Roughly chop the **pepper**. Thoroughly wash your hands and cutting board immediately after handling.
- In a bowl, combine the **sliced cucumber**, a drizzle of **olive oil**, 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; stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.



## 2 Cook the patties

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 3 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through\* (the center will still be red or pink).
- Transfer to a work surface.
- Wipe out the pan.



## ↔ CUSTOMIZED STEP 2 If you chose Ground Beef

- Place the **beef** in a bowl; season with salt and pepper. Gently mix to incorporate.
- Form the mixture into two  $\frac{1}{2}$ -inch-thick patties.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through.\*\*
- Leaving any browned bits (or fond) in the pan, transfer to a work surface.

## 3 Cook the corn

- Add the **corn cobs** to the pot of boiling water. Cook 3 to 4 minutes, or until bright yellow and slightly tender.
- Drain thoroughly and pat dry with paper towels.
- Transfer to two serving dishes.



## 4 Toast the buns

- Add the **halved buns**, cut side down, to the same pan. Toast on medium-high 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.



## 5 Make the curry butter & serve your dish

- In a bowl, combine the **softened butter** and **as much of the curry powder as you'd like**. Using a fork, mash until thoroughly combined.
- Assemble the burgers using the **toasted buns**, **mango chutney**, **cooked patties**, and **marinated cucumber** (discarding any liquid).
- Top the **cooked corn** with the **curry butter**.
- Serve the **burgers** with the **finished corn** on the side. Enjoy!

