

Jalapeño Cheeseburgers & Roasted Squash

with Sour Cherry Ketchup

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients*

 10 oz Ground Beef

 1 Delicata Squash

 1 Tbsp Sour Cherry Spread

 1 Tbsp Sugar

 2 Potato Buns

 2 oz Shredded Cheddar & Monterey Jack Cheese Blend

 1 Tbsp Dijonnaise

 1 Tbsp Smoky Spice Blend¹

 1 Jalapeño Pepper

 1 Tbsp Sherry Vinegar

 1 Tbsp Ketchup

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¹ Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the squash

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Line a sheet pan with foil.
- Cut off and discard the ends of the **squash**. Halve lengthwise; using a spoon, scoop out and discard the pulp and seeds. Cut crosswise into 1/2-inch pieces.
- Transfer to the sheet pan. Drizzle with **olive oil**; season with salt, pepper, and **half the spice blend**. Toss to coat; arrange in an even layer.
- Roast 19 to 21 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, halve the **buns**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands and cutting board immediately after handling.
- In a bowl, combine the **ketchup** and **sour cherry spread**.
- In a separate bowl, whisk together the **sugar**, **vinegar**, and a drizzle of **olive oil** until the sugar has dissolved. Add the **sliced pepper**; season with salt and pepper. Stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



3 Form & cook the patties

- Meanwhile, place the **beef** in a bowl; season with salt, pepper, and the **remaining spice blend**. Gently mix to combine.
- Form the mixture into two 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, or until browned.
- Flip the patties (carefully, as the oil may splatter) and evenly top with the **cheese**. 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.



4 Finish & 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**, **dijonnaise**, **cooked patties**, and **as much of the marinated pepper as you'd like** (discarding any liquid), depending on how spicy you'd like the dish to be.
- Serve the **burgers** with the **roasted squash** and **sour cherry ketchup** on the side. Enjoy!



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

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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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