

Mexican-Style Patty Melt

with Sweet Potato Wedges & Guacamole

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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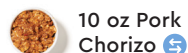
Ingredients*

Customized ingredients



10 oz Ground Beef 

SWAPPED FOR:



10 oz Pork Chorizo 



4 slices Sourdough Pullman Bread



1 Yellow Onion



½ lb Sweet Potato



1 oz Sliced Pickled Jalapeño Pepper



2 oz Shredded Cheddar & Monterey Jack Cheese Blend



¼ cup Guacamole



2 tsps Chipotle Chile Paste



2 Tbsps Vegetarian Worcestershire Sauce



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **sweet potato**; cut into 1-inch-wide wedges.
- Halve, peel, and thinly slice the **onion**.
- Roughly chop the **pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.



2 Roast the sweet potato

- Line a sheet pan with foil.
- Transfer the **sweet potato wedges** to the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat and arrange in an even layer.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



3 Form & cook the patties

- Meanwhile, in a bowl, combine the **beef** and **as much of the chile paste 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 1/4-inch-thick patties (they should be about the size of the bread).
- Transfer to a plate.
- 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 4 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 separate plate.



4 CUSTOMIZED STEP 3 If you chose Chorizo

- Form the **chorizo** into two 1/4-inch-thick patties (they should be about the size of the bread); season with salt and pepper on both sides. (You'll omit the **chile paste** for chorizo).
- Transfer to a plate.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Loosely cover the pan with foil and cook 5 to 6 minutes, or until lightly charred. Flip the patties (carefully, as the oil may splatter) and cook 5 to 6 minutes, or until the patties are browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a separate plate.

4 Cook the onion

- Heat the pan of reserved fond on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Turn off the heat; stir in the **worcestershire sauce** until combined.



5 Assemble the patty melts

- Assemble the patty melts using the **bread**, **cheese**, **cooked patties**, **cooked onion**, and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be.
- Rinse and wipe out the pan used to cook the onion.



6 Cook the patty melts & serve your dish

- In the same pan, heat a drizzle of **olive oil** on **medium** until hot.
- Add the **patty melts**. Loosely cover the pan with foil and cook, 2 to 4 minutes per side, or until browned and the cheese is melted (if the pan seems dry, add a drizzle of olive oil before flipping).
- Transfer to a cutting board and immediately season with salt. Carefully halve on an angle.
- Serve the **cooked patty melts** with the **roasted sweet potato wedges** and **guacamole** on the side. Enjoy!



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

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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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