

Ingredients*

Customized ingredients



10 oz Ground Beef 🔄





2 Beyond Burger® Plant-Based Patties 🔄



1 Lime



1/4 tsp Crushed Red Pepper Flakes



2 Potato Buns



6 oz Shishito Peppers



1 Tbsp Fig Spread



1 Tbsp Spanish Spice Blend¹



1 Red Onion



1 clove Garlic



2 Tbsps Mayonnaise



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

Cook along on the app

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^{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."

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
- 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, 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.



Step 3 continued:

- 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.

CUSTOMIZED STEP 3 If you chose Beyond Burger®

- 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.

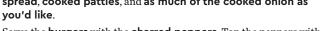
4 Make the lime salt

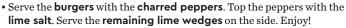
· Meanwhile, in a bowl, combine the lime zest and a pinch of salt. Using your fingers, massage the lime zest and salt together to release the oils.



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







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

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

Produced in a facility that processes crustacean shellfish egg, fish, milk, peanuts, soy, tree nuts, and wheat.



