

# Spanish-Spiced Burgers

with Charred Shishito Peppers & Lime Salt

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
blueapron.com



## Ingredients\*

Customized ingredients



10 oz Ground Beef 

SWAPPED FOR:



2 Beyond Burger® Plant-Based Patties 



1 Lime



¼ 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](https://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."

## 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, 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 you'd like**.
- Serve the **burgers** with the **charred peppers**. Top the peppers with the **lime salt**. Serve the **remaining lime wedges** on the side. Enjoy!



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

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

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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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