



Grilled Cheeseburger

with Fresh Corn & Charred Poblano Salad



20-30min



2 Servings

If you don't have a grill or grill pan, preheat the broiler with the top rack 6 inches from the heat source. Place corn, onions, and poblano peppers on a rimmed baking sheet and broil on top rack until lightly charred, 5-10 minutes. Heat 1 tablespoon oil in a medium skillet over medium, add burgers and cook about 4 minutes. Add cheese, cover and cook, until melted.

What we send

- 1 medium red onion
- 2 ears of corn
- 2 pieces sharp cheddar ⁷
- 1 poblano pepper
- 10 oz ground beef
- ¼ oz fresh cilantro
- 1 lime
- 2 potato buns ¹

What you need

- neutral oil
- kosher salt & pepper

Tools

- grill or grill pan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 47g, Carbs 56g, Proteins 41g



1. Prep ingredients

Heat a grill or grill pan to medium. Slice **half of the onion** into ¼-inch thick rounds, keeping rings intact. Shuck **corn**, removing any strings. Thinly slice **all of the cheese**.



4. Prep salad

Coarsely chop **cilantro leaves and stems** together. Unwrap **poblano** and wipe away charred skin. Halve poblano, remove stem and seeds, and finely chop. Coarsely chop **grilled onions**. Cut **kernels** from corn. Halve **lime** and squeeze half into a medium bowl; cut remaining half into wedges.



2. Grill vegetables

Brush **onions, corn, and poblano** with **oil**. Grill onions over medium heat, turning occasionally, until tender and lightly charred, 6–8 minutes. Grill poblano and corn (or place directly over a gas flame), and cook, turning frequently, until charred in spots, 4–6 minutes. Wrap poblano in a paper towel and let cool.



5. Finish salad

Into bowl with **lime juice**, whisk in **1 tablespoon oil**. Season to taste with **salt and pepper**. Add **cilantro leaves and stems, corn, and chopped grilled onions and poblanos** to bowl, toss to coat.



3. Prep burgers

Divide **beef** and form into 2 (4-inch) patties. Make an indentation in the center of each to keep burgers flat while grilling. Season generously with **salt and pepper**.



6. Grill burger & buns

Grill **burgers** over medium heat until lightly charred on one side, about 4 minutes. Flip, top each with **cheese**, and grill, covered, until cheese is melted and burgers are medium-rare, 2–3 minutes (or longer if desired). Split **buns** and grill, cut sides down, until toasted, 1 minute. Serve **burgers** on **toasted buns** with **salad** alongside and **lime wedges** for squeezing. Enjoy!