

# Chorizo Burgers

with Spiced Wedges and Cilantro-Lime Mayo

Discovery 30 Minutes



Chorizo Sausage,  
uncased



Artisan Bun



Russet Potato



Mayonnaise



Spring Mix



Lime



Cilantro



Panko Breadcrumbs



Mexican Seasoning

HELLO LIME ZEST

*Punch up the flavour of mayo with a sprinkle of lime zest!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, measuring spoons, zester, large bowl, parchment paper, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Artisan Bun	2	4
Russet Potato	460 g	920 g
Mayonnaise	½ cup	1 cup
Spring Mix	56 g	113 g
Lime	1	1
Cilantro	7 g	7 g
Panko Breadcrumbs	¼ cup	½ cup
Mexican Seasoning	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Roast potato wedges

Cut **potatoes** into ½-inch wedges. Add **potatoes**, **half the Mexican Seasoning** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



## Toast buns

While **patties** cook, halve **buns**. Add **buns** directly to the **top rack** of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



## Prep and make lime mayo

While **potato wedges** roast, finely chop **cilantro**. Zest, then juice **half the lime** (whole lime for 4 ppl). Add **mayo**, **cilantro**, **lime zest**, **1 tsp lime juice** and **¼ tsp sugar** (dbl both for 4 ppl) to small bowl. Season with **pepper**, then stir to combine.



## Make salad

While **buns** toast, add **2 tsp lime juice**, **¼ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **spring mix**, then toss to coat.



## Form and cook patties

Add **chorizo**, **panko**, **remaining Mexican Seasoning** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine. Form mixture into **two 4-inch-wide patties** (4 patties for 4 ppl). Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side.\*\*



## Finish and serve

Spread some **lime mayo** onto **bottom buns**, then stack with **patties** and **some salad**. Close with **top buns**. Divide **burgers**, **potato wedges** and **remaining salad** between plates. Serve **remaining lime mayo** alongside for dipping.

## Dinner Solved!