



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	2
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.

Contact

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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, 24-26 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**. Cut **remaining lime** into wedges. 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. Squeeze a **lime wedge** over **salad** and **potato wedges**, if desired.

Dinner Solved!