



Chorizo Burgers











with Spiced Wedges and Cilantro-Lime Mayo

Discovery

30 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!

-  Chorizo Sausage, uncased
-  Bacon
-  Artisan Bun
-  Russet Potato
-  Mayonnaise
-  Spring Mix
-  Lime
-  Cilantro
-  Panko Breadcrumbs
-  Mexican Seasoning

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

Start here

- Before starting, preheat the oven to 450°F.
- 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
Bacon	100 g	200 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 pork to a minimum internal temperature of 71°C/160°F, as size may vary.

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. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- 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

- Meanwhile, 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 buns so they don't burn!)



Prep and make cilantro-lime mayo

- Meanwhile, 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.

If you've opted to add **bacon**, cut **strips** in half crosswise. Heat a large non-stick pan over medium. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Reserve **bacon fat** in the pan. Use the pan with **reserved bacon fat** to cook **patties** in step 3. Do not add oil.



Make salad

- Meanwhile, add **2 tsp lime juice**, **¼ tsp sugar** and **½ 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 5-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 cilantro-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 cilantro-lime mayo** alongside for dipping.
- Squeeze a **lime wedge** over **salad** and **potato wedges**, if desired.

Dinner Solved!

Top **burgers** with **bacon** when you assemble them.