

## **Chorizo Burgers**

with Spiced Wedges and Cilantro-Lime Mayo

Discovery 30 Minutes



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	1⁄4 cup	½ cup
Mexican Seasoning	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
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.

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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 goldenbrown, 24-26 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



# 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 <sup>1</sup>/<sub>4</sub> **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 towellined 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.



### Form and cook patties

• Add chorizo, panko, remaining Mexican Seasoning and <sup>1</sup>/<sub>4</sub> 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.

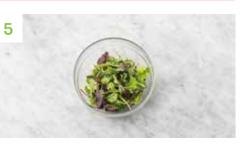
• When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side.\*\*



#### 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!)



### Make salad

• Meanwhile, add **2 tsp lime juice**, <sup>1</sup>/<sub>4</sub> **tsp sugar** and <sup>1</sup>/<sub>2</sub> **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.



### 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.

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