



# Chorizo Burgers

with Chipotle Mayo

Spicy

Quick

25 Minutes



Chorizo Sausage,  
uncased



Brioche Bun



Sweet Bell Pepper



Onion, chopped



Spring Mix



Mini Cucumber



Lime



Chipotle Sauce



Mexican Seasoning



Panko Breadcrumbs



Mayonnaise

## HELLO SWEET PEPPERS

*A sweet pepper is just a green pepper that has been left on the vine to ripen!*

## Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Medium bowl, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Brioche Bun	2	4
Sweet Bell Pepper	160 g	320 g
Onion, chopped	56 g	113 g
Spring Mix	56 g	113 g
Mini Cucumber	132 g	264 g
Lime	1	2
Chipotle Sauce 🌶️	2 tbsp	4 tbsp
Mexican Seasoning	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Mayonnaise	2 tbsp	4 tbsp
Sugar*	⅛ tsp	¼ 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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### Prep

- Core, then cut **pepper** into ½-inch pieces.
- Thinly slice **cucumbers**.
- Juice **half the lime**. Cut **remaining lime** into wedges.
- Add **mayo**, **chipotle sauce** and **1 tsp** (2 tsp) **lime juice** to a small bowl. Season with **pepper**, then stir to combine.



### Cook patties

- Heat the same pan (from step 2) over medium.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side. \*\* (**TIP**: Don't overcrowd the pan; cook the patties in 2 batches if needed!)



### Cook veggies

- Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 tbsp) **oil**, then **peppers** and **onions**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Season with **half the Mexican Seasoning**, **salt** and **pepper**. Cook, stirring often, until fragrant, 30 sec.
- Remove the pan from heat. Transfer **veggies** to a plate, then cover to keep warm.



### Toast buns and make salad

- Meanwhile, halve **buns**.
- Arrange **buns** directly on the **middle** rack of the oven, cut-side up. Toast until golden-brown, 2-3 min. (**TIP**: Keep your eye on the buns so they don't burn!)
- Meanwhile, add **2 tsp** (4 tsp) **lime juice**, ⅛ **tsp** (¼ tsp) **sugar** and ½ **tbsp** (1 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **cucumbers** and **spring mix**, then toss to coat.



### Form patties

- Meanwhile, add **chorizo**, **panko**, **remaining Mexican Seasoning** and ¼ **tsp** (½ tsp) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **chorizo mixture** into **two 5-inch-wide patties** (four patties for 4 ppl).



### Finish and serve

- Spread **chipotle mayo** onto **buns**.
- Stack **patties** and **some veggies** on **bottom buns**. Close with **top buns**.
- Divide **burgers**, **salad** and **remaining veggies** between plates.
- Squeeze a **lime wedge** over top, if desired.

Dinner Solved!