



Spanish Chorizo Burger

with Chimichurri, Feta Aioli and Sweet Potato Wedges

Spicy 30 Minutes



Chorizo Sausage, uncased



Artisan Bun



Jalapeño



Parsley and Cilantro



Red Wine Vinegar



Sweet Potato



Mayonnaise



Cumin-Garlic Blend



Baby Tomatoes



Arugula and Spinach Mix



Panko Breadcrumbs



Feta Cheese

HELLO CHORIZO

A classic Spanish sausage spiced with paprika and garlic

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

2 Baking sheets, medium bowl, measuring spoons, large bowl, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Artisan Bun	2	4
Jalapeño 🌶️	1	2
Parsley and Cilantro	14 g	28 g
Red Wine Vinegar	1 tbsp	2 tbsp
Sweet Potato	340 g	680 g
Mayonnaise	4 tbsp	8 tbsp
Cumin-Garlic Blend	1 tbsp	2 tbsp
Baby Tomatoes	113 g	227 g
Arugula and Spinach Mix	56 g	113 g
Panko Breadcrumbs	¼ cup	½ cup
Feta Cheese	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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 wedges

Cut **sweet potatoes** into ½-inch wedges, then toss with **cumin-garlic blend** and **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, flipping halfway through cooking, until golden-brown, 22-24 min.



Cook burgers

Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl) then the **patties** to the pan. Pan-fry, until **patties** are golden-brown and cooked through, 3-5 min per side.**



Prep

While **wedges** roast, finely chop **cilantro** and **parsley**. Halve the **tomatoes**. Core, then finely dice the **jalapeño**. (NOTE: We suggest using gloves when prepping jalapeño!) Combine **chorizo**, **breadcrumbs** and **half the jalapeños** in a medium bowl. Season with **pepper**. Form **mixture** into **two 4-inch wide burger patties** (4 patties for 4 ppl).



Toast buns

While **burgers** cook, split **buns** in half and arrange them on another baking sheet, cut-side up. Toast **buns** in the **top** of the oven, until golden-brown, 2-3 min.



Make chimichurri dressing

Add the **parsley**, **cilantro**, **remaining jalapeño**, **vinegar** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**. Stir to combine. Add **tomatoes** and toss to coat. Set aside.



Finish and serve

Stir together the **mayo** and **feta** in a small bowl. Add the **arugula** and **spinach mix** to the large bowl and toss with the **chimichurri dressing**. Spread **each bottom bun** with **1 tbsp of feta aioli**, then top with **patties** and some **dressed salad**. Serve with **remaining salad**, **sweet potato wedges** and **remaining feta aioli**, for dipping.

Dinner Solved!