



# Spanish Chorizo Burger

with Chimichurri Salad, Feta Aioli and Sweet Potato Wedges

Spicy 30 Minutes



Chorizo Sausage, uncased



Artisan Bun



Jalapeño



Parsley



Red Wine Vinegar



Sweet Potato



Mayonnaise



Smoked Paprika-Garlic Blend



Baby Tomatoes



Arugula and Spinach Mix



Panko Breadcrumbs



Feta Cheese, crumbled



Cilantro

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	7 g	7 g
Red Wine Vinegar	1 tbsp	2 tbsp
Sweet Potato	340 g	680 g
Mayonnaise	4 tbsp	8 tbsp
Smoked Paprika-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, crumbled	¼ cup	½ cup
Cilantro	7 g	7 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°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 add to a parchment-lined baking sheet. Drizzle **1 tbsp oil** (dbl for 4 ppl), then season with **Smoked Paprika-Garlic Blend, salt** and **pepper**. Toss to combine. Roast in the **middle** of the oven, flipping halfway through cooking, until golden-brown, 22-24 min.



## Cook patties

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, 4-5 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 **patties** cook, halve **buns** and arrange them on another baking sheet, cut-side up. Toast in the **top** of the oven, until golden-brown, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



## Make chimichurri dressing

Add **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.



## Make aioli and serve

Stir together **mayo** and **feta** in a small bowl. Add **arugula and spinach mix** to the large bowl and toss with **chimichurri dressing**. Spread **each bottom bun** with **1 tbsp 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!