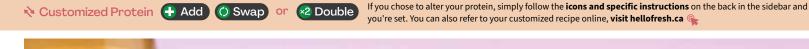


# **HELLO FRESH** Chorizo Burgers with Poasted Wedges and Z

with Roasted Wedges and Zesty Cilantro Mayo

30 Minutes

🔿 Swap 🔿 Swai







Russet Potato 2 4

Ground

Beef 250 g | 500 g

Mayonnaise 8 tbsp | 16 tbsp

2 4

Beyond

Meat® 2 4





Cilantro 7g | 14g





Lemon 1 1

Breadcrumbs ⅓ cup | ⅔ cup

Panko



Seasoning

Mexican 1 tbsp | 2 tbsp

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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#### Pantry items | Pepper, oil, salt, sugar

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, medium bowl, parchment paper, small bowl, whisk, zester



#### Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- 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 and one-quarter of the Mexican Seasoning 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.)



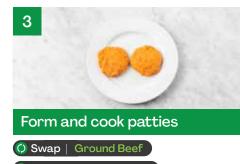
## Toast buns

- Meanwhile, halve buns.
- Add directly to the **top** rack of the oven, cutside up. Toast until golden-brown,
  3-4 min. (TIP: Keep an eye on them so they don't burn.)



# Prep and make zesty cilantro mayo

- Meanwhile, finely chop cilantro.
- Zest, then juice **lemon**.
- Add mayo, cilantro, lemon zest, 1 tsp (2 tsp) lemon juice and ¼ tsp (½ tsp) sugar to a small bowl. Season with pepper, then stir to combine.



#### 🚫 Swap | Beyond Meat®

- Add chorizo, panko, remaining Mexican Seasoning and ¼ tsp (½ tsp) salt 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.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then patties. Pan-fry until cooked through, 4-5 min per side.\*\*



#### 3 | Form and cook patties

#### O Swap | Ground Beef

If you've opted to get **beef**, prep and cook it in the same way the recipe instructs you to prep and cook the **chorizo**.\*\*

## 3 | Cook Beyond Meat<sup>®</sup> patties

#### 🔇 Swap | Beyond Meat®

If you've opted to get **Beyond Meat**<sup>®</sup>, skip the instructions to form the **patties**. Reserve **panko** and **remaining Mexican Seasoning** for another use. Cook it the same way the recipe instructs you to cook the **chorizo**.\*\*



#### Make salad

- Meanwhile, add 2 tsp (4 tsp) lemon juice,
  ¼ tsp (½ tsp) sugar and ½ tbsp (1 tbsp) oil 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 zesty cilantro 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 zesty cilantro mayo** alongside for dipping.