



# Chorizo Burgers

## with Roasted Wedges and Zesty Cilantro Mayo

30 Minutes

↗ Customized Protein + Add ↻ Swap or \*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

<span>↻ Swap</span> 	<span>↻ Swap</span> 
Ground Beef 250 g   500 g	Beyond Meat® 2   4



 Chorizo Sausage, uncased 250 g   500 g	 Artisan Bun 2   4
 Russet Potato 2   4	 Mayonnaise 8 tbsp   16 tbsp
 Spring Mix 56 g   113 g	 Cilantro 7 g   14 g
 Lemon 1   1	 Panko Breadcrumbs 1/3 cup   1/3 cup
 Mexican Seasoning 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.

**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

1



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

4



### Toast buns

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

2



### 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.

5



### 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.

3



### Form and cook patties

Swap | Ground Beef

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.\*\*

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### 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.

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

### 3 | Form and cook patties

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® patties

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, 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**.\*\*

\*\* Cook to a minimum internal temperature of 74°C/165°F.