



# Chorizo Burgers

## with Roasted Wedges and Zesty Cilantro Mayo

30 Minutes

↔ Customized Protein



+ Add

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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)

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

Ingredient quantities **56 g** | **113 g**  
2-serving 4-serving

**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.
- Remove brown spots from **potatoes**, then cut into ½-inch wedges.
- To a parchment-lined baking sheet, add **potatoes**, **half the Mexican Seasoning** and **1 tbsp oil**. (**NOTE:** For 4 servings, 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 for 24-26 min, flipping halfway through, until tender and golden. (**NOTE:** For 4 servings, 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 for 3-4 min, until golden. (**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**.
- In a small bowl, add **mayo**, **cilantro**, **lemon zest**, **1 tsp** (2 tsp) **lemon juice** and **¼ tsp** (½ tsp) **sugar**. Season with **pepper**, then stir to combine.

5



### Make salad

- Meanwhile, to a large bowl, add **2 tsp** (4 tsp) **lemon juice**, **¼ tsp** (½ tsp) **sugar** and **½ tbsp** (1 tbsp) **oil**. 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®**

- In a medium bowl, add **chorizo**, **panko**, **remaining Mexican Seasoning** and **¼ tsp** (½ tsp) **salt**. Season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 servings).
- Heat a large non-stick pan over medium.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry for 4-5 min per side, until cooked through.\*\*

6



### 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-serving 4-serving Ingredient

#### For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

### 3 | Form and cook patties

Swap | **Ground Beef**

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

### 3 | Form and cook Beyond Meat® patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prep and cook the same way the recipe instructs you to prep and cook the **chorizo**\*\*

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