

Bangin Chorizo and Egg Breakfast Burger

with Spicy Mayo Sauce and Potato Dippers

Breakfast for Dinner

Spicy

35 Minutes





Chorizo Sausage, uncased



250 g | 500 g



Artisan Bun 2 | 4



Yellow Potato 400 g | 800 g



Spring Mix



Chives

7 g | 14 g

28 g | 56 g



Dill Pickle, sliced 90 ml | 180 ml



Cheese, shredded ½ cup | 1 cup







2 tbsp | 4 tbsp



Whole Grain Mustard 1 tbsp | 2 tbsp



Smoked Paprika-Garlic Blend 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.

Roast potato dippers

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Line a baking sheet with parchment paper.
- Cut potatoes into 1/2-inch wedges.
- Add potatoes,
 half the Smoked Paprika-Garlic Blend and
 1 tbsp (2 tbsp) oil to prepared baking sheet.
- Season with salt and pepper. Toss to coat.
- Roast in the **middle** of the oven, flipping halfway, until tender and golden-brown, 25-27 min.



Prep

- Meanwhile, thinly slice chives.
- Add mayo, spicy mayo, half the mustard, half the chives and ¼ tsp (½ tsp) sugar to a small bowl. Season with salt and pepper. Stir to mix.
- Drain pickles.



Prep and sear patties

- Add chorizo, remaining chives, remaining Smoked Paprika-Garlic Blend and remaining mustard to a large bowl.
 Season with salt and pepper, then combine.
- Form mixture into two 5-inch wide patties (4 patties for 4 ppl). Lightly press a thumb halfway into each patty. (NOTE: Don't push all the way through.)
- When potatoes are halfway done, heat a medium non-stick pan (use large for 4 ppl) over medium-high heat.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then patties. Reduce heat to medium.
- Pan-fry until golden brown and cooked through, 3-4 min per side.**



Finish patties and toast buns

- Once **patties** are done, remove from heat.
- Sprinkle cheese over top. Cover and let stand until warmed through and slightly melted,
 2-3 min.
- Meanwhile, halve buns. Arrange on an unlined baking sheet, cut-side up.
- Toast in the **middle** of the oven until goldenbrown, 3-4 min. (TIP: Keep an eye on buns so they don't burn!)
- Transfer **patties** to a plate and cover to keep warm. Carefully wipe pan clean.



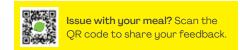
Cook eggs

- While buns toast, reheat the same pan over medium-low.
- When the pan is hot, add
 1 tbsp (2 tbsp) butter, then swirl until melted. (NOTE: If preferred, pan-fry eggs with 1 tbsp oil instead of butter.)
- Crack in 2 eggs (4 eggs for 4 ppl). Season with salt and pepper.
- Cover and pan-fry until egg whites have set,
 2-3 min.** (NOTE: Yolks will still be runny.)



Finish and serve

- Spread some spicy mayo sauce over top and bottom buns.
- Stack bottom buns with pickles, patties, eggs and spring mix. Close with top buns.
- Divide **burgers** and **potato dippers** between plates.
- Serve remaining spicy mayo sauce alongside for dipping.



Measurements

within steps

oil

1 tbsp (2 tbsp)