



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
- Egg
2 | 4
- Artisan Bun
2 | 4
- Yellow Potato
400 g | 800 g
- Spring Mix
28 g | 56 g
- Chives
7 g | 14 g
- Dill Pickle, sliced
90 ml | 180 ml
- White Cheddar Cheese, shredded
½ cup | 1 cup
- Spicy Mayo
2 tbsp | 4 tbsp
- Mayonnaise
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.*

Ingredient quantities	56 g	113 g
	2 person	4 person

1



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 ½-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.

2



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**.

3



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.**

4



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 golden-brown, 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.

5



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.)

6



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.

** Cook egg and chorizo to a minimum internal temperature of 74°C/165°F.



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