

Chorizo Burgers

with Chipotle Mayo

Quick

25 Minutes



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Chorizo Sausage, uncased







Sweet Bell Pepper



Onion, chopped





Mini Cucumber



Spring Mix



Chipotle Sauce



Mexican Seasoning



Panko Breadcrumbs



Mayonnaise



Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil synthin steps 2 person 4 person Ingredient

Bust out

Medium bowl, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

Ingredients

9		
	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Ground Beef	250 g	500 g
Brioche Bun	2	4
Sweet Bell Pepper	160 g	320 g
Onion, chopped	56 g	113 g
Spring Mix	56 g	113 g
Mini Cucumber	132 g	264 g
Lime	1	2
Chipotle Sauce	2 tbsp	4 tbsp
Mexican Seasoning	1 tbsp	2 tbsp
Panko Breadcrumbs	1/4 cup	½ cup
Mayonnaise	2 tbsp	4 tbsp
Sugar*	⅓ tsp	1/4 tsp
Oil*		
Call and Danier		

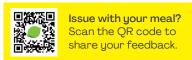
Salt and Pepper*

- * Pantry items
- ** Cook chorizo and beef to a minimum internal temperature of 74°C/165°F.

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.





Prep

- Core, then cut **pepper** into ½-inch pieces.
- Thinly slice cucumbers.
- Juice half the lime. Cut remaining lime into wedges.
- Add mayo, chipotle sauce and
- **1 tsp** (2 tsp) **lime juice** to a small bowl. Season with **pepper**, then stir to combine.



Cook veggies

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **peppers** and **onions**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Season with **half the Mexican Seasoning**, **salt** and **pepper**. Cook, stirring often, until fragrant, 30 sec.
- Remove from heat. Transfer **veggies** to a plate, then cover to keep warm.



Form patties

- Meanwhile, add chorizo, panko, remaining Mexican Seasoning and
 tsp (½ tsp) salt to a medium bowl. Season with pepper, then combine.
- Form chorizo mixture into two 5-inch-wide patties (4 patties for 4 ppl).

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



Cook patties

- Heat the same pan (from step 2) over medium.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.** (TIP: Don't overcrowd the pan; cook patties in 2 batches, if needed!)



Toast buns and make salad

- Meanwhile, halve buns.
- Arrange **buns** directly on the **middle** rack of the oven, cut-side up. Toast until golden-brown, 2-3 min. (TIP: Keep your eye on buns so they don't burn!)
- Meanwhile, add 2 tsp (4 tsp) lime juice, 1/2 tsp (1/4 tsp) sugar and 1/2 tbsp (1 tbsp) oil to a large bowl. Season with salt and pepper, then whisk to combine.
- Add **cucumbers** and **spring mix**, then toss to coat.



Finish and serve

- · Spread chipotle mayo onto buns.
- Stack patties and some of the veggies onto bottom buns. Close with top buns.
- Divide burgers, salad and remaining veggies between plates.
- Squeeze a **lime wedge** over top, if desired.

Dinner Solved!