



# Chorizo Burgers

with Chipotle Mayo

Quick

25 Minutes



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Chorizo Sausage,  
uncased



Ground Beef



Brioche Bun



Sweet Bell Pepper



Onion, chopped



Spring Mix



Mini Cucumber



Lime



Chipotle Sauce



Mexican Seasoning



Panko Breadcrumbs



Mayonnaise

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

### HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen!

## Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

## Bust out

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

## Ingredients

	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	¼ cup	½ cup
Mayonnaise	2 tbsp	4 tbsp
Sugar*	⅛ tsp	¼ tsp
Oil*		
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.



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### 1 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.



### 4 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!)



### 2 Cook veggies

- Heat a large non-stick pan over medium-high 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.



### 5 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**, ⅛ **tsp** (¼ tsp) **sugar** and ½ **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.



### 3 Form patties

- Meanwhile, add **chorizo, panko, remaining Mexican Seasoning** and ¼ **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**.\*\*



### 6 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!