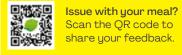


Chorizo Burgers

with Roasted Wedges and Cilantro-Lime Mayo

Discovery

30 Minutes









Artisan Bun







Mayonnaise

Spring Mix





Cilantro





Panko Breadcrumbs

Mexican Seasoning



Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

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

Bust out

Baking sheet, medium bowl, measuring spoons, zester, large bowl, parchment paper, 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
Artisan Bun	2	4
Russet Potato	2	4
Mayonnaise	½ cup	1 cup
Spring Mix	56 g	113 g
Lime	1	2
Cilantro	7 g	7 g
Panko Breadcrumbs	1/4 cup	½ cup
Mexican Seasoning	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		

Salt and Pepper*

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 wedges

- Cut potatoes into ½-inch wedges.
- Add potatoes, half the Mexican Seasoning and 1 tbsp oil to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with salt and pepper, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 24-26 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Prep and make cilantro-lime mayo

- Meanwhile, finely chop cilantro.
- Zest, then juice half the lime. Cut remaining lime into wedges.
- Add mayo, cilantro, lime zest, 1 tsp (2 tsp) lime juice and ¼ tsp (½ tsp) sugar to small bowl. Season with pepper, then stir to combine.



Form and cook patties

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

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**.



Toast buns

- Meanwhile, halve buns.
- Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown,
 3-4 min. (TIP: Keep an eye on buns so they don't burn!)



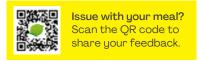
Make salad

- Meanwhile, add 2 tsp lime juice, 1/4 tsp (½) sugar and ½ tbsp (1 tbsp) oil to a large bowl. Season with salt and pepper, then whisk to combine.
- Add **spring mix**, then toss to coat.



Finish and serve

- Spread some cilantro-lime 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 cilantro-lime mayo** alongside for dipping.
- Squeeze a **lime wedge** over **salad** and **potato wedges**, if desired.



Dinner Solved!

^{*} Pantry items

^{**} Cook to a minimum internal temperature of 74°C/165°F.