



Chorizo Burgers

with Roasted Wedges and Cilantro-Lime Mayo

Discovery

30 Minutes



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!



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Chorizo Sausage, uncased



Ground Beef



Artisan Bun



Russet Potato



Mayonnaise



Spring Mix



Lime



Cilantro



Panko Breadcrumbs



Mexican Seasoning

HELLO LIME ZEST

Punch up the flavour of mayo with a sprinkle of lime zest!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** 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	¼ cup	½ cup
Mexican Seasoning	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook 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.



Roast potato wedges

1. Cut **potatoes** into ½-inch wedges.
2. 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.
3. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 24-26 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Toast buns

4. Meanwhile, halve **buns**.
5. 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!)



Prep and make cilantro-lime mayo

2. Meanwhile, finely chop **cilantro**.
3. Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
4. 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.



Make salad

5. Meanwhile, add **2 tsp lime juice**, **¼ tsp (½) sugar** and **½ tbsp (1 tbsp) oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
6. Add **spring mix**, then toss to coat.



Form and cook patties

3. Add **chorizo**, **panko**, **remaining Mexican Seasoning** and **¼ tsp (½ tsp) salt** to a medium bowl. Season with **pepper**, then combine.
4. Form **mixture** into two 5-inch-wide patties (4 patties for 4 ppl).
5. Heat a large non-stick pan over medium heat.
6. 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**.



Finish and serve

6. Spread **some cilantro-lime mayo** onto **bottom buns**, then stack with **patties** and **some salad**. Close with **top buns**.
7. Divide **burgers**, **potato wedges** and **remaining salad** between plates.
8. Serve **remaining cilantro-lime mayo** alongside for dipping.
9. Squeeze a **lime wedge** over **salad** and **potato wedges**, if desired.



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Dinner Solved!