



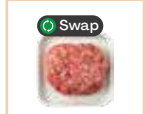
Choriqueso Burgers

with Spicy Crema and Kale Caesar

Top-Rated Special

Spicy

20-min



Ground Beef
250 g | 500 g

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+ Add

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or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Chorizo Sausage, uncased
250 g | 500 g



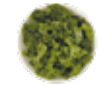
Artisan Bun
2 | 4



Baby Tomatoes
113 g | 227 g



Spring Mix
113 g | 227 g



Kale, chopped
56 g | 113 g



Mozzarella Cheese, shredded
3/4 cup | 1 1/2 cups



Parmesan Cheese, grated
1/4 cup | 1/2 cup



Caesar Dressing
4 tbsp | 8 tbsp



Sour Cream
3 tbsp | 6 tbsp



Hot Sauce
2 tsp | 4 tsp



Garlic Puree
1 tbsp | 2 tbsp



Croutons
28 g | 56 g

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.

Pantry items | Oil*, salt*, pepper*

Cooking utensils | Baking sheet, medium bowl, measuring spoons, large bowl, small bowl, large non-stick pan

1



Prep

- Before starting, preset the broiler to high.
- Wash and dry all produce.

Heat Guide for Step 4:

- Mild: **1 tsp** (2 tsp) • Medium: **2 tsp** (4 tsp)
- Spicy: **1 tbsp** (2 tbsp) • Extra-spicy: **2 tbsp** (4 tbsp)

- Remove any stems from **kale** and roughly chop.
- Halve **tomatoes**.

2



Prep chorizo patties

Swap | Beef

- Add **chorizo**, **garlic puree** and **¼ tsp** (½ tsp) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

3



Cook chorizo patties

- 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.**
- When **patties** are almost done, top with **half the mozzarella**, then cover until melted.

4



Toast buns and make spicy crema

- While **patties** cook, halve **buns**. Arrange on an unlined baking sheet, cut-side up.
- Sprinkle **remaining mozzarella** over **buns**.
- Broil in the **middle** of the oven until **buns** are golden-brown and **mozzarella** is melted, 1-2 min. (**TIP**: Keep an eye on buns so they don't burn!)
- While **mozzarella** melts, combine **sour cream** and **2 tsp** (4 tsp) **hot sauce** in a small bowl. (**NOTE**: Reference heat guide.)
- Season with **salt** and **pepper**, to taste.

5



Make salad

- Add **Caesar dressing**, **tomatoes**, **croutons**, **kale** and **three-quarters of the spring mix** to a large bowl.
- Season with **salt** and **pepper**. Toss to coat.

6



Finish and serve

- Spread **spicy crema** over **bottom buns**, then stack with **remaining spring mix** and **chorizo patties**. Close with **top buns**.
- Divide **choriqueso burgers** and **salad** between plates.
- Sprinkle **Parmesan** over **salad**.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

2 | Prep beef patties

Swap | Beef

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

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



Issue with your meal? Scan the QR code to share your feedback.