



Chorizo Burgers

with Roasted Wedges and Zesty Cilantro Mayo

30 Minutes

↗ Customized Protein **+** Add **↻** Swap 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)

↻ Swap	↻ Swap
Ground Beef 250 g 500 g	Beyond Meat® 2 4



Chorizo Sausage, uncased 250 g 500 g	Artisan Bun 2 4
Russet Potato 2 4	Mayonnaise ½ cup 1 cup
Spring Mix 56 g 113 g	Cilantro 7 g 14 g
Lemon 1 1	Panko Breadcrumbs ¼ cup ½ cup
Mexican Seasoning 1 tbsp 2 tbsp	

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, sugar, salt, pepper

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

1



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- 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 and one-quarter of the Mexican Seasoning per sheet.)
- Season with **salt** and **pepper**, then toss to coat.
- 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.)

2



Prep and make zesty cilantro mayo

- Meanwhile, finely chop **cilantro**.
- Zest, then juice **lemon**.
- Add **mayo**, **cilantro**, **lemon zest**, **1 tsp** (2 tsp) **lemon juice** and **¼ tsp** (½ tsp) **sugar** to a small bowl. Season with **pepper**, then stir to combine.

3



Form and cook patties

- 🔄 Swap | **Ground Beef**
- 🔄 Swap | **Beyond Meat®**
- 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 the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side. **

4



Toast buns

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

5



Make salad

- Meanwhile, add **2 tsp** (4 tsp) **lemon juice**, **¼ tsp** (½ tsp) **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.

6



Finish and serve

- Spread **some zesty cilantro 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 zesty cilantro mayo** alongside for dipping.

Measurements within steps

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

3 | Form and cook beef patties

🔄 Swap | **Ground Beef**

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

3 | Form and cook Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Save **panko** and **remaining Mexican Seasoning** for another use. Cook and plate it the same way the recipe instructs you to cook and plate the **chorizo**. **

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



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