

# Choriqueso Burgers with Spicy Crema and Caesar-ish Salad

Top-Rated Special

Spicy

30 Minutes





Chorizo Sausage, uncased 250 g | 500 g



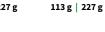


Spring Mix



**Baby Tomatoes** 

113 g | 227 g







1 | 2



Mozzarella Cheese, shredded 3/4 cup | 1 ½ cups



Sour Cream 3 tbsp | 6 tbsp



Mayonnaise 4 tbsp | 8 tbsp



1 tbsp | 2 tbsp



2 tsp | 4 tsp

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



#### Prep

- Before starting, set the broiler to high.
- Wash and dry all produce.
- Heat Guide for Step 5:
  - Mild: 1 tsp (2 tsp)
    Medium: 2 tsp (4 tsp)
    Spicy: 1 tbsp (2 tbsp)
    Extra-Spicy: 2 tbsp (4 tbsp)
- Halve tomatoes.
- Zest **lemon**, then juice **half**. Cut **remaining lemon** into wedges.



#### Make dressing

- Add mayo, lemon juice, lemon zest, half the Parmesan and half the garlic puree to a large bowl. Season with salt and pepper, then stir to combine.
- Add **tomatoes**, then toss to combine. Season with **salt** and **pepper**.



#### Prep chorizo patties

- Add chorizo, remaining garlic puree and
   ½ 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).



### Cook chorizo patties

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



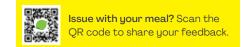
## Toast buns and make spicy crema

- While patties cook, halve buns.
- Arrange on an unlined baking sheet, cut-side up. Sprinkle remaining mozzarella over buns halves.
- 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.



#### Finish and serve

- Add three-quarters of the spring mix to the bowl with dressing. Toss to combine.
- 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 remaining Parmesan over salad.
   Squeeze a lemon wedge over top, if desired.



Measurements

within steps

1 tbsp

(2 tbsp)

oil