



Choriqueso Burgers













with Spicy Crema and Caesar-ish Salad

Top-Rated Special

Spicy

30 Minutes



-  Chorizo Sausage, uncased
250 g | 500 g
-  Artisan Bun
2 | 4
-  Spring Mix
113 g | 227 g
-  Baby Tomatoes
113 g | 227 g
-  Lemon
1 | 2
-  Parmesan Cheese, grated
¼ cup | ½ cup
-  Mozzarella Cheese, shredded
¾ cup | 1 ½ cups
-  Sour Cream
3 tbsp | 6 tbsp
-  Mayonnaise
4 tbsp | 8 tbsp
-  Garlic Puree
1 tbsp | 2 tbsp
-  Hot Sauce 
2 tsp | 4 tsp

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, zester, large bowl, small bowl, large non-stick pan

Measurements
within steps

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

1



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.

2



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**.

3



Prep chorizo patties

- Add **chorizo**, **remaining garlic puree** and $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ **tsp**) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

4



Cook chorizo patties

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add $\frac{1}{2}$ **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.

5



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**.

6



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 **chori queso burgers** and **salad** between plates.
- Sprinkle **remaining Parmesan** over **salad**. Squeeze a **lemon wedge** over top, if desired.

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



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