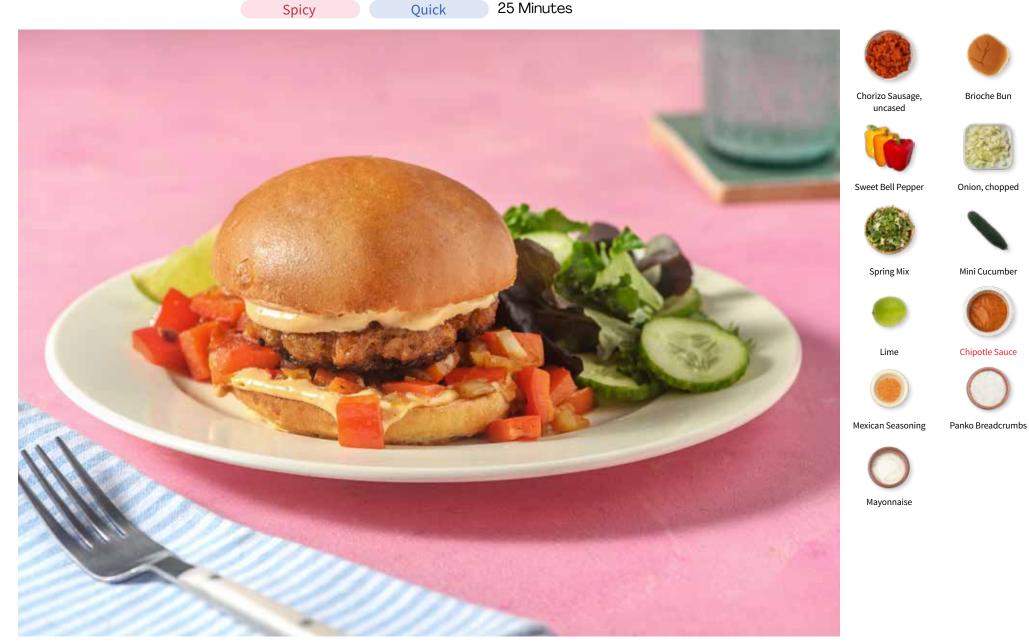


Chorizo Burgers

with Chipotle Mayo

Quick





Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Measurements	1 tbsp	(2 tbsp)	oil
within steps	2 person	4 person	Ingredient

Bust out

Medium bowl, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Brioche Bun	2	4
Sweet Bell Pepper	160 g	320 g
Onion, chopped	56 g	113 g
Spring Mix	56 g	113 g
Mini Cucumber	132 g	264 g
Lime	1	2
Chipotle Sauce 🤳	2 tbsp	4 tbsp
Mexican Seasoning	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Mayonnaise	2 tbsp	4 tbsp
Sugar*	1/8 tsp	1⁄4 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.

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- Core, then cut **pepper** into ½-inch pieces.
- Thinly slice **cucumbers**.
- Juice half the lime. Cut remaining lime into wedges.
- Add mayo, chipotle sauce and
- **1 tsp** (2 tsp) **lime juice** to a small bowl. Season with **pepper**, then stir to combine.



Cook veggies

- Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) oil, then peppers and onions. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Season with **half the Mexican Seasoning**, **salt** and **pepper**. Cook, stirring often, until fragrant, 30 sec.

• Remove the pan from heat. Transfer **veggies** to a plate, then cover to keep warm.



Form patties

• Meanwhile, add **chorizo**, **panko**, **remaining Mexican Seasoning** and 1⁄4 **tsp** (1⁄2 tsp) **salt** to a medium bowl. Season with **pepper**, then combine.

• Form chorizo mixture into two 5-inchwide patties (four patties for 4 ppl).

Cook patties

- Heat the same pan (from step 2) over medium.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.** (TIP: Don't overcrowd the pan; cook the patties in 2 batches if needed!)



Toast buns and make salad

- Meanwhile, halve **buns**.
- Arrange **buns** directly on the **middle** rack of the oven, cut-side up. Toast until goldenbrown, 2-3 min. (TIP: Keep your eye on the buns so they don't burn!)
- Meanwhile, add **2 tsp** (4 tsp) **lime juice**, **1% tsp** (1/4 tsp) **sugar** and **1/2 tbsp** (1 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.

• Add **cucumbers** and **spring mix**, then toss to coat.



Finish and serve

- Spread chipotle mayo onto buns.
- Stack patties and some veggies on bottom buns. Close with top buns.
- Divide **burgers**, **salad** and **remaining veggies** between plates.
- Squeeze a lime wedge over top, if desired.

Dinner Solved!