

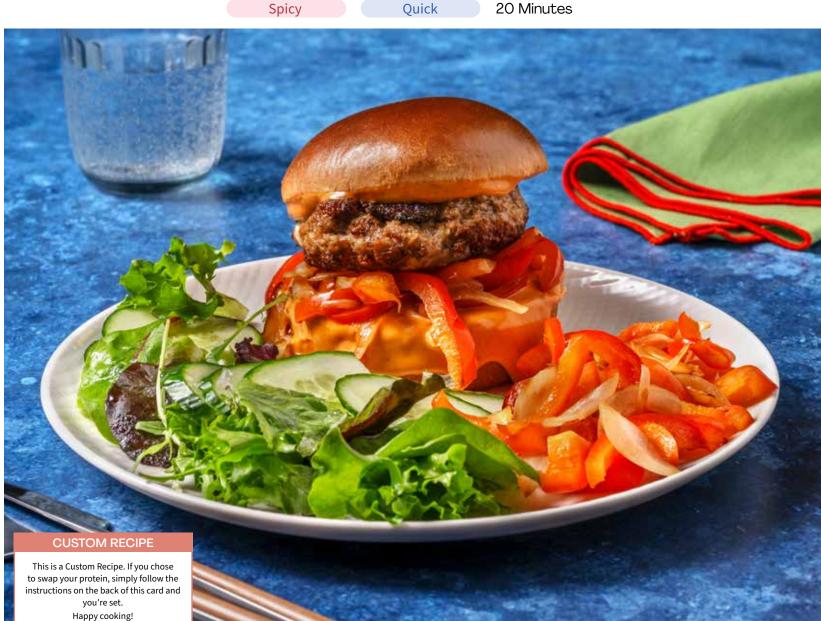
# Chorizo Burgers

with Chipotle Mayo

20 Minutes



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Chorizo Sausage, uncased







Sweet Bell Pepper

Brioche Bun



Onion, sliced



Spring Mix





Mini Cucumber





Lime

**Chipotle Sauce** 





Panko Breadcrumbs



Mayonnaise

**HELLO SWEET PEPPERS** 

### 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
Ground Beef	250 g	500 g
Brioche Bun	2	4
Sweet Bell Pepper	1	2
Onion, sliced	56 g	113 g
Spring Mix	56 g	113 g
Mini Cucumber	2	4
Lime	1	2
Chipotle Sauce 🤳	2 tbsp	4 tbsp
Mexican Seasoning	1 tbsp	2 tbsp
Panko Breadcrumbs	⅓ cup	½ cup
Mayonnaise	2 tbsp	4 tbsp
Sugar*	1/4 tsp	½ tsp
Oil*		
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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.



#### Prep and cook veggies

- Heat a large non-stick pan over mediumhigh heat.
- Meanwhile, core, then cut **pepper** into 1/4-inch slices.
- When the pan is hot, add ½ **tbsp** (1 tbsp) **oil**, then **peppers** and **onions**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with **salt** and **pepper**.
- Remove from heat.
- Transfer **veggies** to a plate, then cover to keep warm.



#### Remaining prep

- Meanwhile, thinly slice cucumbers.
- Juice lime.
- Add mayo, chipotle sauce and
- 1 tsp (2 tsp) lime juice to a small bowl. Season with pepper, then stir to combine.



#### Form patties

- Meanwhile, add chorizo, panko, Mexican Seasoning and 1/8 tsp (1/4 tsp) salt to a medium bowl. Season with pepper, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).

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



## Cook patties

- Reheat the same pan (from step 1) 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 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 buns so they don't burn!)
- Meanwhile, add 2 tsp (4 tsp) lime juice,
  1/4 tsp (½ tsp) sugar and ½ 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 some of the veggies, then patties onto bottom buns. Close with top buns.
- Divide burgers, salad and remaining veggies between plates.

**Dinner Solved!** 

