



Grilled Pepper Chorizo Burgers

with Guac Mayo and Fresh Tomato Salad

Grill 30 Minutes



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Chorizo Sausage,
uncased



Artisan Bun



Sweet Bell Pepper



Spring Mix



Feta Cheese,
crumbled



Mayonnaise



Italian Breadcrumbs



Guacamole



Lime



Beefsteak Tomato

HELLO CHORIZO

This seasoned pork sausage comes fully-loaded with flavour!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

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

Bust out

Medium bowl, measuring spoons, zester, large bowl, small bowl, whisk

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Artisan Bun	2	4
Sweet Bell Pepper	160 g	320 g
Spring Mix	56 g	113 g
Feta Cheese, crumbled	28 g	56 g
Mayonnaise	2 tbsp	4 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Guacamole	3 tbsp	6 tbsp
Lime	½	1
Beefsteak Tomato	170 g	340 g
Sugar*	¼ tsp	½ 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.



Prep

- Quarter **pepper**, then core.
- Cut **tomato** into ½-inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 ppl).
- Halve **buns**.



Toast buns

- When **patties** are almost done, place **buns** on the other side of the grill, cut-side down.
- Close lid and grill until **buns** are toasted, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)
- Transfer **buns**, **patties** and **peppers** to a plate and cover to keep warm.



Grill patties and peppers

- Combine **chorizo** and **2 tbsp** (4 tbsp) **breadcrumbs** in a large bowl.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).
- Add **patties** and **peppers** to the grill. Close lid and grill, flipping once, until **peppers** soften and **patties** are cooked through, 8-10 min per side.**



Assemble burgers

- Roughly chop **peppers** into ½-inch pieces.
- Spread **guac mayo** over **buns**.
- Stack **patties**, then **peppers** on **bottom buns**. Close with **top buns**.



Make guac mayo and dressing

- Meanwhile, add **mayo**, **half the lime juice**, **lime zest** and **guacamole** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- Whisk together **remaining lime juice**, **1 tbsp** (2 tbsp) **oil** and **¼ tsp** (½ tsp) **sugar** in a medium bowl. Set aside.



Finish and serve

- Add **spring mix** and **tomatoes** to the bowl with **dressing**. Toss to combine. Season with **salt** and **pepper**, to taste.
- Divide **chorizo burgers** and **salad** between plates.
- Sprinkle **feta** over **salad**.

Dinner Solved!



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