



Spanish Chorizo Burger

With Chimichurri, Feta Aioli and Sweet Potato Fries

PRONTO 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.
Thank you for your understanding & happy cooking!



Chorizo Sausage, uncased



Artisan Buns



Jalapeño



Cilantro



Parsley



Red Wine Vinegar



Sweet Potato



Mayonnaise



Cumin-Garlic Blend



Cherry Tomatoes



Baby Arugula



Panko Breadcrumbs



Feta Cheese

HELLO CHORIZO

A classic Spanish sausage spiced with paprika and garlic

START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

2 Baking Sheets, Large Bowl, Large Non-Stick Pan, Parchment Paper, Medium Bowl, Small Bowl, Measuring Spoons

Ingredients

| | 2 Person | 4 Person |
|--------------------------|----------|----------|
| Chorizo Sausage, uncased | 250 g | 500 g |
| Artisan Buns | 2 | 4 |
| Jalapeño 🌶️ | 1 | 2 |
| Cilantro | 7 g | 14 g |
| Parsley | 7 g | 14 g |
| Red Wine Vinegar | 1 tbsp | 2 tbsp |
| Sweet Potato | 340 g | 680 g |
| Mayonnaise | 4 tbsp | 8 tbsp |
| Cumin-Garlic Blend | 1 tbsp | 2 tbsp |
| Cherry Tomatoes | 113 g | 227 g |
| Baby Arugula | 56 g | 113 g |
| Panko Breadcrumbs | ¼ cup | ½ cup |
| Feta Cheese | ¼ cup | ½ cup |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



1. ROAST WEDGES

Cut **sweet potatoes** into **½-inch wedges**, then toss with **cumin-garlic blend** and **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, flipping halfway through cooking, until golden-brown, 22-24 min.



4. COOK BURGERS

Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4ppl) then the **patties** to the pan. Pan-fry, until **patties** are golden-brown and cooked through, 3-5 min per side.**



2. PREP

While **wedges** roast, finely chop **cilantro** and **parsley**. Halve the **tomatoes**. Core, then finely dice the **jalapeño**. Combine **chorizo**, **breadcrumbs** and **half the jalapeños** in a medium bowl. Season with **pepper**. Form **mixture** into **two 4-inch wide burger patties** (4 patties for 4 ppl).



5. TOAST BUNS

While **burgers** cook, split **buns** in half and arrange them on another baking sheet, cut-side up. Toast **buns** in the **top** of the oven, until golden-brown, 2-3 min.



3. MAKE CHIMICHURRI DRESSING

Add the **parsley**, **cilantro**, **remaining jalapeño**, **vinegar** and **1 tbsp oil** (dbl for 4ppl) to a large bowl. Season with **salt** and **pepper**. Stir to combine. Add **tomatoes** and toss to coat. Set aside.



6. FINISH AND SERVE

Stir together the **mayo** and **feta** in a small bowl. Add the **arugula** to the large bowl and toss with the **chimichurri dressing**. Spread **each bottom bun** with **1 tbsp of feta aioli**, then top with **patties** and some dressed **arugula**. Serve with **remaining arugula salad**, **sweet potato wedges** and **remaining feta aioli** for dipping.

Dinner Solved!