



Chorizo Burgers

with Roasted Wedges and Cilantro-Lime Mayo

Discovery

30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!



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Chorizo Sausage,
uncased



Beyond Meat®



Artisan Bun



Russet Potato



Mayonnaise



Spring Mix



Lime



Cilantro



Panko Breadcrumbs



Mexican Seasoning

HELLO LIME ZEST

Punch up the flavour of mayo with a sprinkle of lime zest!

Start here

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

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

Bust out

Baking sheet, medium bowl, measuring spoons, zester, large bowl, parchment paper, small bowl, whisk, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|--------------------------|----------|----------|
| Chorizo Sausage, uncased | 250 g | 500 g |
| Beyond Meat® | 2 | 4 |
| Artisan Bun | 2 | 4 |
| Russet Potato | 2 | 4 |
| Mayonnaise | ½ cup | 1 cup |
| Spring Mix | 56 g | 113 g |
| Lime | 1 | 2 |
| Cilantro | 7 g | 7 g |
| Panko Breadcrumbs | ¼ cup | ½ cup |
| Mexican Seasoning | 1 tbsp | 2 tbsp |
| Sugar* | ½ tsp | 1 tsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook chorizo and Beyond Meat® 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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Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the Mexican Seasoning** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 24-26 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Toast buns

- Meanwhile, halve **buns**.
- Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Prep and make cilantro-lime mayo

- Meanwhile, finely chop **cilantro**.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Add **mayo**, **cilantro**, **lime zest**, **1 tsp** (2 tsp) **lime juice** and **¼ tsp** (½ tsp) **sugar** to a small bowl. Season with **pepper**, then stir to combine.



Make salad

- Meanwhile, add **2 tsp** (4 tsp) **lime juice**, **¼ tsp** (½ tsp) **sugar** and **½ tbsp** (1 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix**, then toss to coat.



Form and cook patties

- Add **chorizo**, **panko**, **remaining Mexican Seasoning** and **¼ tsp** (½ tsp) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).
- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.**

If you've opted to get **Beyond Meat®**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **chorizo**.**



Finish and serve

- Spread **some cilantro-lime mayo** onto **bottom buns**, then stack with **patties** and **some salad**. Close with **top buns**.
- Divide **burgers**, **potato wedges** and **remaining salad** between plates.
- Serve **remaining cilantro-lime mayo** alongside for dipping.
- Squeeze a **lime wedge** over **salad** and **potato wedges**, if desired.

Dinner Solved!