



Don't forget
avocados ripen outside
the fridge! If it's firm
store on the counter.



JUL
2016

Chimichurri Burgers

with Avocado, Monterey Jack, and Cabbage Slaw

Chimichurri—an Argentine herb sauce—is one of the most flavorful condiments out there. We're making it with parsley, lemon, and garlic for a kick. Its brightness cuts through the burger's intense richness. Cubed avocado lends this side slaw a little extra creaminess.



Prep: 5 min
Total: 30 min



level 1



nut free



Ground Beef



Buns



Monterey Jack
Cheese



Mayonnaise



Avocado



Cole Slaw Mix



Parsley



Lemon



Garlic



Roma Tomato

Ingredients

	2 People	4 People
Ground Beef	10 oz	20 oz
Buns	1)	4
Monterey Jack Cheese	2)	1 Cup
Mayonnaise	3) 4)	2 T
Avocado	1	2
Cole Slaw Mix	5 oz	10 oz
Parsley	¼ oz	¼ oz
Lemon	1	1
Garlic	1 Clove	2 Cloves
Roma Tomato	1	2
Sugar*	¼ t	½ t
Oil*	2 t	4 t

*Not Included

Allergens

- 1) Wheat
- 2) Milk
- 3) Eggs
- 4) Soy

Tools

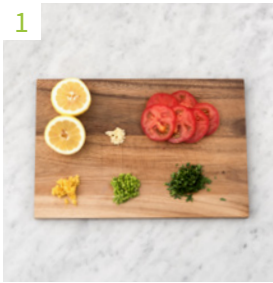
Zester, Large bowl, Small bowl, Large pan

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 816 cal | Fat: 48 g | Sat. Fat: 13 g | Protein: 43 g | Carbs: 58 g | Sugar: 8 g | Sodium: 480 mg | Fiber: 10 g

1



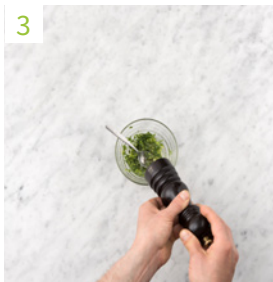
1 Prep the ingredients: Wash and dry all produce. Preheat the oven to 400 degrees (or fire up the grill to high!). Finely chop the **parsley**. Zest, then halve the **lemon**. Mince or grate **1 garlic clove**. Slice the **tomato** into rounds.

2



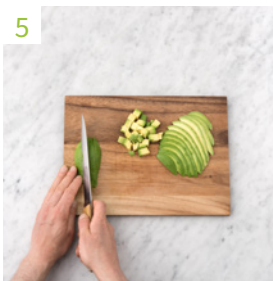
2 Make the slaw: In a large bowl, combine the **cole slaw mix**, **half the parsley**, **1 Tablespoon mayonnaise**, **¼ teaspoon sugar**, and a squeeze of **lemon juice**. Season generously with **salt** and **pepper**.

3



3 Make the chimichurri: In a small bowl, combine the remaining **parsley**, a pinch of **lemon zest**, a pinch of **garlic** (to taste), a squeeze of **lemon juice**, and a drizzle of **oil**. Season with **salt** and **pepper**. Taste and adjust with more salt, lemon, oil, or garlic, as needed.

5



4 Cook the burgers: Form the **ground beef** into 2 patties roughly the size of the **buns**. Season generously on both sides with **salt** and **pepper**. **TIP:** If you have a grill, you can cook the burgers and toast the buns there instead! If not, heat a drizzle of **oil** in a large pan over medium-high heat. Add the **burgers** to the pan and cook for 2-4 minutes per side, or until cooked to desired doneness. After you flip the burgers, top with the **Monterey Jack cheese** and cover the pan to melt.

5 Toast the buns: While the **burgers** cook, split the **buns** and place in the oven to toast for about 5 minutes. Halve, pit, and thinly slice **half the avocado**. Cube the remaining **avocado** and mix into the **slaw**.

6 Assemble the burgers and serve: Fill each **bun** with a **burger**, a generous spoonful of **chimichurri**, **avocado slices**, and **tomato slices**. If you like, spread the top bun with any remaining **mayonnaise**. Serve the **cabbage slaw** to the side and enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics and you'll be entered into our weekly photo contest!

