



Chipotle Chorizo Burger

with Cilantro Lime Mayo

Quick

Optional Spicy

25 Minutes



Chorizo Sausage, uncased



Brioche Bun



Sweet Bell Pepper



Yellow Onion, chopped



Spring Mix



Mini Cucumber



Cilantro



Mayonnaise



Chipotle Powder



Mexican Seasoning



Panko Breadcrumbs



Lime

HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen!

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

Medium bowl, measuring spoons, zester, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Brioche Bun	2	4
Sweet Bell Pepper	160 g	320 g
Yellow Onion, chopped	56 g	113 g
Spring Mix	56 g	113 g
Mini Cucumber	66 g	132 g
Cilantro	7 g	14 g
Mayonnaise	4 tbsp	8 tbsp
Chipotle Powder 🌶️	1 tsp	2 tsp
Mexican Seasoning	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Lime	1	2
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 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.

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Prep

Core, then cut **pepper** into ½-inch pieces. Thinly slice **cucumber**. Roughly chop **cilantro**. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Add **mayo, lime zest** and **half the cilantro** to a small bowl. Season with **pepper**, then stir to combine.



Cook patties

Heat the same pan (from step 2) over medium. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side. ** (**TIP:** Don't overcrowd the pan; cook the patties in two batches if needed!)



Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **peppers** and **onions**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with **half the Mexican Seasoning, salt** and **pepper**. Cook, stirring often, until fragrant, 30 sec. Remove pan from heat. Transfer **veggies** to a plate and cover to keep warm.



Toast buns

While **patties** cook, halve **buns**. Add **buns** directly to the **middle** rack of the oven, cut-side up. Toast, until golden-brown, 2-3 min. (**TIP:** Keep your eye on them so they don't burn!)



Form patties

While **veggies** cook, combine **chorizo, panko, remaining Mexican Seasoning, ½ tsp salt** (dbl for 4 ppl) and ¼ **tsp chipotle** in a medium bowl. (**NOTE:** Reference heat guide.) Season with **pepper**. Form **chorizo mixture** into 2 equal-sized **patties** (4 patties for 4 ppl).



Finish and serve

Add **lime juice, ¼ tsp sugar** and ½ **tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **cucumbers** and **spring mix**, then toss to coat. Spread **cilantro-lime mayo** onto **buns**. Layer **bottom buns** with **patties, some veggies** and **top buns**. Divide **burgers, remaining veggies** and **salad** between plates. Sprinkle **remaining cilantro** over **veggies**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!