

# Chorizo Burger

with Corn on the Cob and Cilantro-Lime Butter

Discovery

30 Minutes



Chorizo Sausage,  
uncased



Artisan Bun



Corn on the Cob



Mayonnaise



Spring Mix



Lime



Cilantro



Panko Breadcrumbs



Butter Medallion

HELLO LIME ZEST

*Punch up the flavour of corn on the cob with a sprinkle of lime zest!*

## Start here

- Before starting, remove butter medallion from the fridge and set aside to come up to room temperature.
- Preheat your broiler to high.
- Wash and dry all produce.

## Bust out

Medium bowl, measuring spoons, zester, large bowl, 2 small bowls, whisk, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Artisan Bun	2	4
Corn on the Cob	2	4
Mayonnaise	4 tbsp	8 tbsp
Spring Mix	56 g	113 g
Lime	1	1
Cilantro	7 g	7 g
Panko Breadcrumbs	¼ cup	½ cup
Butter Medallion	25 g	50 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 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 and make lime mayo

Husk **corn**, then halve crosswise. Finely chop **cilantro**. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges. Add **mayo**, **half the cilantro** and **1 tsp lime juice** (dbl for 4 ppl) to small bowl. Season with **pepper**, then stir to combine.



### Toast buns

While **corn** cooks, halve **buns**. Add **buns** directly to the **middle** 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!)



### Form and cook patties

In a medium bowl, combine **chorizo**, **panko** and **¼ tsp salt** (dbl for 4 ppl). Season with **pepper**. Form **mixture** into **2 equal-sized patties** (4 patties for 4 ppl). Heat a large non-stick pan over medium heat. When hot, add **½ tsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side.\*\*



### Make salad

While **buns** toast, add **2 tsp lime juice**, **¼ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **spring mix**, then toss to coat.



### Cook corn on the cob

While **patties** cook, add **corn** and **enough water** to cover (by approx. 1-2 inches) to a large pot. Season with **salt**. Cover and bring to a boil over high heat. Cook until tender, 3-4 min. Remove pot from heat and set aside, still covered.



### Finish and serve

Add room temperature **butter medallion**, **remaining cilantro** and **lime zest** to another small bowl. Season with **salt** and **pepper**, then stir to combine. Spread **lime mayo** onto **bottom buns**. Top with **patties**, **some salad** and **top buns**. Divide **burgers**, **corn** and **remaining salad** between plates. Spread **cilantro-lime butter** onto **corn**. Squeeze a **lime wedge** over **corn**, if desired.

## Dinner Solved!