



Grilled Pepper Chorizo Burgers

with Guac Mayo and Fresh Tomato Salad

Grill 30 Minutes



Chorizo Sausage, uncased



Artisan Bun



Sweet Bell Pepper



Spring Mix



Feta Cheese, crumbled



Mayonnaise



Italian Breadcrumbs



Baby Tomatoes



Guacamole



Lime

HELLO CHORIZO

This seasoned pork sausage comes fully loaded with flavour!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

Bust out

Medium bowl, measuring spoons, zester, large bowl, small bowl, whisk

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Artisan Bun	2	4
Sweet Bell Pepper	160 g	320 g
Spring Mix	113 g	227 g
Feta Cheese, crumbled	28 g	56 g
Mayonnaise	2 tbsp	4 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Baby Tomatoes	113 g	227 g
Guacamole	3 tbsp	6 tbsp
Lime	1	1
Sugar*	½ tsp	1 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 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.

Contact

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Prep

- Quarter **pepper**, then core.
- Halve **tomatoes**.
- Zest, then juice **half the lime** (whole lime for 4 ppl).
- Halve **buns**.



Toast buns

- When **patties** are almost done, place **buns** on the other side of the grill, cut-side down.
- Close lid and grill until **buns** are toasted, 1-2 min. (**TIP**: Keep an eye on buns so they don't burn!)
- Transfer **buns, patties and peppers** to a plate and cover to keep warm.



Grill patties and peppers

- Combine **chorizo** and **2 tbsp breadcrumbs** (dbl for 4 ppl) in a large bowl.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).
- Add **patties** and **peppers** to the grill. Close lid and grill, flipping once, until **peppers** soften and **patties** are cooked through, 8-10 min per side.**



Assemble burgers

- Roughly chop **peppers** into ½-inch pieces.
- Spread **guac mayo** over **buns**.
- Stack **patties**, then **peppers** on **bottom buns**. Close with **top buns**.



Make guac mayo and dressing

- Meanwhile, add **mayo**, **half the lime juice**, **lime zest** and **guacamole** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- Whisk together **remaining lime juice**, **2 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) in a medium bowl. Set aside.



Finish and serve

- Add **spring mix** and **tomatoes** to the bowl with **dressing**. Toss to combine. Season with **salt** and **pepper**, to taste.
- Divide **chorizo burgers** and **salad** between plates.
- Sprinkle **feta** over **salad**.

Dinner Solved!