



Choriqueso Burgers

with Spicy Crema and Kale Caesar

20-min

Spicy



Chorizo Sausage, uncased



Artisan Bun



Mozzarella Cheese, shredded



Kale, chopped



Mayonnaise



Baby Tomatoes



Lemon



Spring Mix



Sour Cream



Garlic Puree



Parmesan Cheese, grated



Hot Sauce

HELLO CHORIZO

This seasoned pork sausage comes fully loaded with flavour!

Start here

- Before starting, preset the broiler to high.
- Wash and dry all produce.

Heat Guide for Step 5 (dbl for 4 ppl):

- Mild: 1 tsp
- Medium: 2 tsp
- Spicy: 1 tbsp
- Extra-spicy: 2 tbsp

Bust out

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

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Artisan Bun	2	4
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Kale, chopped	113 g	227 g
Mayonnaise	4 tbsp	8 tbsp
Baby Tomatoes	113 g	227 g
Lemon	1	2
Spring Mix	28 g	56 g
Sour Cream	3 tbsp	6 tbsp
Garlic Puree	1 tbsp	2 tbsp
Parmesan Cheese, grated	¼ cup	½ cup
Hot Sauce 🌶️	2 tsp	4 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.

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1 Prep

Roughly chop **kale**. Halve **tomatoes**. Zest **lemon**, then juice **half**. Cut **remaining lemon** into wedges.



2 Make Caesar salad

Add **mayo, lemon juice, lemon zest, half the Parmesan** and **half the garlic puree** to a large bowl. Season with **salt and pepper**, to taste, then stir to combine. Add **kale and tomatoes**, then toss to combine. Season with **salt and pepper**, to taste.



3 Prep chorizo patties

Add **chorizo, remaining garlic puree** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



4 Cook chorizo patties

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. ** When **patties** are almost done, top with **half the mozzarella**, then cover until **cheese** melts.



5 Toast buns and make spicy crema

While **patties** cook, halve **buns**. Arrange on an unlined baking sheet, cut-side up. Sprinkle **remaining mozzarella** over **buns**. Broil in the **middle** of the oven until **buns** are golden-brown and **cheese** is melted, 1-2 min. (TIP: Keep an eye on buns so they don't burn!) While **cheese** melts, combine **sour cream** and **2 tsp hot sauce** in a small bowl. (NOTE: Reference heat guide.) Season with **salt and pepper**, to taste.



6 Finish and serve

Spread **spicy crema** over **bottom buns**, then stack with **spring mix** and **chorizo patties**. Close with **top buns**. Divide **burgers** and **Caesar salad** between plates. Sprinkle **remaining Parmesan** over **salad**. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!