



# Spanish Chorizo Burger

With Chimichurri, Feta Aioli and Sweet Potato Fries

**PRONTO** 30 Minutes



Chorizo Sausage, uncased



Brioche Buns



Jalapeño



Cilantro



Parsley



Red Wine Vinegar



Sweet Potato, wedges



Mayonnaise



Cumin-Garlic Blend



Cherry Tomatoes



Baby Arugula



Breadcrumbs



Feta Cheese

## HELLO CHORIZO

*A classic Spanish sausage spiced with paprika and garlic*

## START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

### Bust Out

2 Baking Sheets, Large Bowl, Large Non-Stick Pan, Parchment Paper, Medium Bowl, Small Bowl, Measuring Spoons

### Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Brioche Buns	2	4
Jalapeño 🌶️	1	2
Cilantro	7 g	14 g
Parsley	7 g	14 g
Red Wine Vinegar	1 tbsp	2 tbsp
Sweet Potato, wedges	340 g	680 g
Mayonnaise	4 tbsp	8 tbsp
Cumin-Garlic Blend	1 tbsp	2 tbsp
Cherry Tomatoes	113 g	227 g
Baby Arugula	56 g	113 g
Breadcrumbs	¼ cup	½ cup
Feta Cheese	¼ cup	½ cup
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°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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### 1. ROAST WEDGES

Toss **sweet potatoes** with **cumin-garlic blend** and **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, flipping halfway through cooking, until golden-brown, 22-24 min.



### 4. COOK BURGERS

Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4ppl) then the **patties** to the pan. Pan-fry, until **patties** are golden-brown and cooked through, 3-5 min per side.\*\*



### 2. PREP

While **wedges** roast, finely chop **cilantro** and **parsley**. Halve the **tomatoes**. Core, then finely dice the **jalapeño**. Combine **chorizo**, **breadcrumbs** and **half the jalapeños** in a medium bowl. Season with **pepper**. Form **mixture** into **two 4-inch wide burger patties** (4 patties for 4 ppl).



### 5. TOAST BUNS

While **burgers** cook, split **buns** in half and arrange them on another baking sheet, cut-side up. Toast **buns** in **top** of oven, until golden-brown, 2-3 min.



### 3. MAKE CHIMICHURRI DRESSING

Add the **parsley**, **cilantro**, **remaining jalapeño**, **vinegar** and **1 tbsp oil** (dbl for 4ppl) to a large bowl. Season with **salt** and **pepper**. Stir to combine. Add **tomatoes** and toss to coat. Set aside.



### 6. FINISH AND SERVE

Stir together the **mayo** and **feta** in a small bowl. Add the **arugula** to the large bowl and toss with the **chimichurri dressing**. Spread **each bottom bun** with **1 tbsp of feta aioli**, then top with **patties** and some dressed **arugula**. Serve with **remaining arugula salad**, **sweet potato wedges** and **remaining feta aioli** for dipping.

## Dinner Solved!