



CHORIZO BURGERS

with Aioli and a Green Salad



HELLO CHORIZO
This Spanish-style sausage has fragrant spices that infuse every bite with warm flavors.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 960



Dried Chorizo
(Contains: Milk)



Monterey Jack Cheese
(Contains: Milk)



Smoked Paprika



Brioche Buns
(Contains: Wheat, Milk, Eggs)



Ground Beef



Mayonnaise
(Contains: Eggs)



Sherry Vinegar



Spring Mix Lettuce

START STRONG

Chorizo's firm texture can make it tricky to cut. You'll have an easier time if you halve it lengthwise first so that you have a flat side that will stay steady on your cutting board.



BUST OUT

- 2 Large bowls
- Medium pan
- Small bowl
- Vegetable oil (2 tsp | 4 tsp)
- Olive oil (2 tsp | 4 tsp)
- Sugar (¼ tsp | ½ tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Dried Chorizo 3 oz | 3 oz
- Ground Beef 10 oz | 20 oz
- Monterey Jack Cheese ¼ Cup | ½ Cup
- Mayonnaise 2 TBSP | 4 TBSP
- Smoked Paprika 1 tsp | 1 tsp
- Sherry Vinegar 5 tsp | 10 tsp
- Brioche Buns 2 | 4
- Spring Mix Lettuce 2 oz | 4 oz

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



HelloFRESH

1 DICE CHORIZO

Wash and dry all produce. Cut **chorizo** into very small cubes (about ¼ inch).



4 MAKE AIOLI

In a small bowl, stir together **mayonnaise**, ½ **tsp smoked paprika**, and 1 **tsp vinegar** (save the rest for the next step). Season with **salt** and **pepper**. **TIP:** We sent more paprika; feel free to add more to the aioli for an extra-smoky flavor.

2 SHAPE PATTIES

Place **chorizo** and **beef** in a large bowl. Mix together with your hands until evenly combined, then shape into two round patties, each between ⅓ and ½ inch thick, or a little wider than the buns. Season all over with plenty of **salt** and **pepper**.



5 MAKE DRESSING

In another large bowl, use a fork or whisk to mix together remaining **vinegar**, a large drizzle of **olive oil**, and ¼ **tsp sugar**, making sure to dissolve sugar. Season with **salt** and **pepper**.

3 COOK PATTIES

Heat a large drizzle of **oil** in a medium pan over medium-high heat. Once hot, add patties. Cook until browned on outside and just at desired doneness on inside, 3-5 minutes per side. Sprinkle each patty with **cheese**, turn off heat, and cover pan with a lid or foil. Let cheese melt, about 2 minutes. Remove from pan; set aside on a plate.



6 ASSEMBLE BURGERS

Split **buns** in half. (**TIP:** If you have an extra moment, toast the buns in a toaster or toaster oven.) Spread **aioli** over cut sides. Fill buns with **patties**. Place **lettuce** in bowl with dressing and toss to lightly coat. Divide burgers and salad between plates, adding a little bit of salad to the burgers, if you like.

DELICIOSO!

All-American burgers just took a holiday in Spain.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 38 NJ-13