

Cheesy Chorizo and Beef Burger

with salad and sweet potato fries

Street Food 25 – 30 mins

17



Chorizo



Beef Mince



Grated Cheese



Aioli



Paprika



Breadcrumbs



Brioche Buns



Salad Leaves



Balsamic Glaze



Sweet Potato



Onion



Tomato

Pantry Items: Water, Salt, Pepper, Oil, Sugar



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Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, pan with lid

Ingredients

	2P	4P
Chorizo	100 g	200 g
Beef Mince	240 g	480 g
Grated Cheese	50 g	100 g
Aioli	1 sachet	2 sachets
Paprika	2 sachets	4 sachets
Breadcrumbs	1 pack	1 pack
Brioche Buns	2 units	4 units
Salad Leaves	40 g	80 g
Balsamic Glaze	2 sachets	4 sachets
Sweet Potato	2 units	4 units
Onion	1 unit	2 units
Tomato	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	674.5 g	100 g
Energy (kJ/kcal)	5067 kJ/ 1211 kcal	751 kJ/ 180 kcal
Fat (g)	61.1 g	9.1 g
Sat. Fat (g)	21 g	3.1 g
Carbohydrate (g)	111.4 g	16.5 g
Sugars (g)	28.7 g	4.3 g
Protein (g)	54.6 g	8.1 g
Salt (g)	4.4 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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Make the Fries

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Cut the **sweet potatoes** lengthways into 1cm slices, then into 1cm fries (no need to peel).
- Pop onto a lined baking tray.
- Toss with **oil, salt, pepper** and **half the paprika**. Spread out in a single layer.
- When the oven is hot, bake on the top shelf until golden, 20-25 mins. Turn the tray halfway through.

TIP: Use two baking trays if necessary. You want them well spaced out to achieve a crispy finish.



Caramelize the Onion

- Meanwhile, halve, peel and thinly slice the **onion**.
- Place a pot over medium-high heat with a drizzle of **oil**.
- Once hot, add the **onion**, season with **salt** and **pepper** and fry until soft stirring occasionally, 4-5 mins.
- Add the remaining **chorizo** to the pot and cook for another 4-5 mins, stirring until the **onions** are caramelised.
- Add **half the balsamic glaze** and a pinch of **sugar**. Cook until the **balsamic** has evaporated, 1-2 mins.



Form the Burgers

- Chop the diced **chorizo** as finely as you're able.
- In a large bowl, combine the **breadcrumbs** with 2 tbsp **water** and ¼ tsp **salt** (double both for 4p).
- Add the **beef mince** and **half the chorizo**.
- Season with **pepper** and mix everything together by hand.
- Roll into evenly-sized balls, then form into 1cm thick burgers, one per person. **IMPORTANT:** Wash hands and equipment after handling raw mince.

TIP: The burgers will shrink a little during cooking.



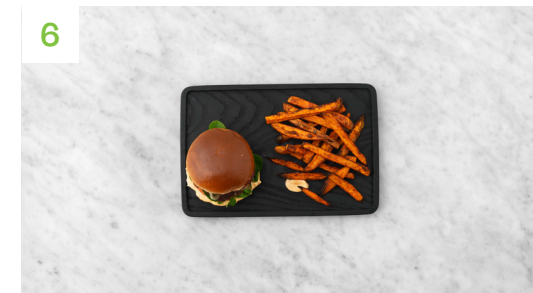
Finishing Touches

- Pop the **buns** into the oven to warm, 2-3 mins.
- Meanwhile, mix the remaining **paprika** with the **aioli**.
- Thinly slice the **tomato**.
- Reserve a few **salad leaves** and two **tomato** slices (double for 4p) for the burgers.
- Toss the remaining **salad leaves** with remaining **tomato**, remaining **balsamic glaze**, a drizzle of **oil, salt** and **pepper**.



Fry the Burgers

- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the burgers until browned on the outside and cooked through, 12-15 mins.
- Turn every 2-3 mins, adjusting the heat if necessary. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.
- Once cooked, remove the pan from the heat and place some **cheese** on top of each burger.
- Cover the pan and set aside (off the heat) until the **cheese** has melted, 3-4 mins.



Assemble and Serve

- To assemble the burgers, spread a spoonful of **paprika aioli** over each base **bun**.
- Top with the reserved leaves, **tomato** slices, cheesy **chorizo** and **beef** burger and caramelised **onion** and **chorizo**.
- Sandwich closed with the top **bun**.
- Serve with **sweet potato** fries, salad and remaining **aioli** alongside.

Enjoy!