

Argentine-inspired Gourmet Beef Burger

with chorizo jam, charred sweetcorn and cheesy chips

Street Food 35 – 40 mins

17



Beef Mince



Chorizo



Red Wine Vinegar



Sweet Chilli Sauce



Grated Cheese



Sweetcorn



Garlic



Parsley



Paprika



Brioche Buns



Potatoes



Breadcrumbs

Pantry Items: Water, Pepper, Oil, Salt



Rate your recipe!

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, grater, pan with lid, sieve

Ingredients

	2P	4P
Beef Mince	240 g	480 g
Chorizo	100 g	200 g
Red Wine Vinegar	1 sachet	2 sachets
Sweet Chilli Sauce	1 sachet	1 sachet
Grated Cheese	100 g	200 g
Sweetcorn	2 packs	4 packs
Garlic	2 units	4 units
Parsley	5 g	10 g
Paprika	2 sachets	4 sachets
Brioche Buns	2 units	4 units
Potatoes	600 g	1200 g
Breadcrumbs	1 pack	1 pack

Nutrition

	Per serving	Per 100g
for uncooked ingredients	766.1 g	100 g
Energy (kJ/kcal)	5259.3 kJ/ 1257 kcal	686.5 kJ/ 164.1 kcal
Fat (g)	56.3 g	7.3 g
Sat. Fat (g)	26.4 g	3.4 g
Carbohydrate (g)	123.5 g	16.1 g
Sugars (g)	22.4 g	2.9 g
Protein (g)	65.8 g	8.6 g
Salt (g)	5.9 g	0.8 g

Nutrition for uncooked ingredients based on 2 person recipe.

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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Cook the Chips

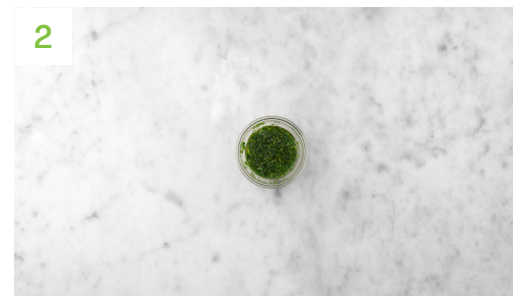
- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then into 1cm chips (peeling optional).
- Pop the chips onto a large (lined) baking tray. Drizzle with **oil**, season well with **salt** and **pepper**, then toss to coat. Spread out in a single layer.
- Cook on the top shelf until golden, 25-30 mins. Turn the tray halfway through.
- Once cooked, sprinkle over **half** the **cheese** and allow to melt, 2-3 mins.



Bake the Burgers

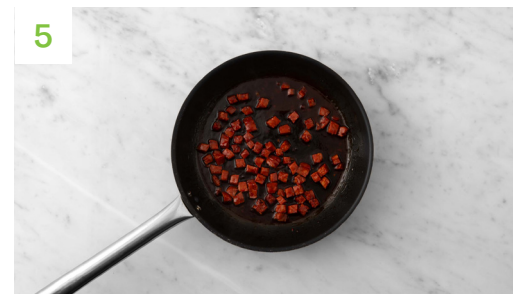
- Place the **beef** burgers onto a lined baking tray.
- Spread the **corn** out on the baking tray next to the burgers.
- Place on the middle shelf of the oven until cooked through, 12-15 mins. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.
- Once the burgers are cooked, sprinkle with remaining **cheese**, return to the oven and allow to melt.

TIP: The burgers will shrink a little during cooking.



Make the Chimichurri

- Meanwhile, roughly chop the **parsley** (stalks and all).
- Peel and grate the **garlic** (or use a garlic press).
- To make your chimichurri dressing, add the **parsley**, **half** the **garlic**, and **half** the **red wine vinegar** to a small bowl.
- Add 1 tbsp **oil** (double for 4p), season with **salt** and **pepper**, mix together, then set aside.
- Drain the **sweetcorn** in a sieve. Toss with **paprika**, a pinch of **salt** and **pepper** and a drizzle of **oil**.



Make the Chorizo Jam

- Meanwhile, place a large pan over medium-high heat (without oil).
- Once hot, fry the **chorizo** until starting to brown, 3-4 mins.
- Stir in the remaining **vinegar** and allow it to evaporate, then remove from the heat. Add the **sweet chilli sauce** and mix until combined.
- Taste and season with **salt** and **pepper** if needed. Cover to keep warm.
- Pop the **brioche buns**, cut-side up, into the oven to warm through, 2-3 mins.



Shape the Burgers

- In a large bowl, combine the **breadcrumbs**, remaining **garlic**, 2 tbsp **water** and ¼ tsp **salt** (double both for 4p).
- Add the **mince**, season with **pepper** and mix everything together with your hands.
- Roll into evenly-sized balls then shape into 2cm thick burgers—one per person. **IMPORTANT:** Wash hands and equipment after handling raw mince.



Finish and Serve

- When everything is ready, divide the warmed **buns** between plates.
- Spread the **chorizo** jam over the base **buns**, then top with the burgers.
- Drizzle over the chimichurri. Close with the top **buns**.
- Serve the charred **sweetcorn** and cheesy chips alongside.

Enjoy!