



Enjoy within 4 days

Cooking Made Easy

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Chorizo and Beef Burgers with Red Onion Marmalade

Mention the word pilgrimage and most people will think of Mecca, Graceland and far flung monasteries. For our chef it's all about the burger. For years he has wandered the world in search of the perfect recipe and though he has not reached his culinary nirvana just yet, he's getting close. Combining the best quality mince with spicy chorizo, the trick to this burger is not to pack the meat too tightly and always cook it medium-rare for extra juiciness.

35 min



Baby Gem Lettuce



Red Onion



Chorizo



Balsamic Vinegar



Corn on the Cob



Beef Mince



Dried Oregano




Ketchup




Demi Brioche Bun

Ingredients

	2P	4P
Baby Gem Lettuce, shredded	1	2
Red Onion, sliced	1	2
Chorizo 1	1 pack	2 packs
Balsamic Vinegar 1	1 tbsp	2 tbsp
Corn on the Cob, halved	1	2
Beef Mince	250g	500g
Dried Oregano	1 tsp	2 tsp
Ketchup 2	1 tsp	2 tsp
Demi Brioche Bun 3, 4, 5, 6	2	4

 May feature in another recipe

 Our produce comes fresh from the farm so give it a little wash before using

Allergens

1) Sulphites | **2)** Celery
3) Soya | **4)** Gluten | **5)** Egg
6) Milk

Nutrition per serving: Calories: 697 kcal | Protein: 35 g | Carbs: 54 g | Fat: 39 g | Saturated Fat: 13 g



1 Shred the baby gem lettuce. Peel and cut the red onion in half through the root and then slice it into very thin, half moon shaped slices. Lastly, chop the chorizo really, really finely.



2 Heat 2 tsp of olive oil on low heat in a non-stick pan. Add in the red onion with ½ tsp of sugar (if you have some) and a pinch of salt and pepper. After 10 mins add half the balsamic vinegar (save the rest for later). Continue slow cooking until the burgers are ready.



3 Bring a pan of water to the boil, add in your corn and a pinch of salt. Gently boil the corn for around 4 mins (more or less depending on how soft you like it). Drain and keep to the side then pre-heat your grill to high.



4 For the burgers mix together the mince meat with ¼ tsp of salt. Mix in the oregano, the chopped chorizo and the ketchup. Work the mixture really thoroughly with your hands for a few mins.

5 Divide the mixture into two portions and gently press each one into a burger shape. **Tip:** Try

not to compact the meat too much. Rub a light coating of olive oil on each burger before transferring them to a baking tray. Grill them on the top shelf nearest the grill for 4 mins on each side.

6 In a bowl mix together the baby gem lettuce with 2 tsp of good quality olive oil and the remaining balsamic vinegar.

7 Cut the brioche bun through the middle so that you have two burger 'baps'. Put these under the grill for about a minute on each side to lightly toast them.

8 Serve the burgers with the side salad and top with your red onion marmalade. Chop your corn in half and serve with a knob of butter (if you have some) and a sprinkle of salt. Food of the gods!