



The Gourmet Gaucho

Cheeseburger, Chorizo Chimichurri, Cheesy Chips and Corn Avocado Salsa

Craft Burger

35-45 Minutes • Medium Spice • 1 of your 5 a day

33



Potatoes



Garlic Clove



Baby Plum Tomatoes



Avocado



Sweetcorn



Red Wine Vinegar



Mature Cheddar Cheese



Flat Leaf Parsley



Breadcrumbs



British Beef Mince



Diced Chorizo



Grated Hard Italian Style Cheese



Burger Buns

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Garlic press, sieve, bowl, baking tray, grater and frying pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	2	3	4
Baby Plum Tomatoes	125g	190g	250g
Avocado	1	1½	2
Sweetcorn	160g	272g	340g
Red Wine Vinegar 14)	24ml	36ml	48ml
Mature Cheddar Cheese** 7)	40g	60g	90g
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Breadcrumbs 13)	10g	15g	20g
British Beef Mince**	240g	360g	480g
Diced Chorizo**	60g	90g	120g
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g
Burger Buns 13)	2	3	4
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Sugar for the Dressing*	½ tsp	¾ tsp	1 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Olive Oil for the Chimichurri*	3 tbsp	4 tbsp	5 tbsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	773g	100g
Energy (kJ/kcal)	5907/1412	764/183
Fat (g)	87.0	11.3
Sat. Fat (g)	26.0	3.4
Carbohydrate (g)	101.6	13.1
Sugars (g)	16.5	2.1
Protein (g)	57.3	7.4
Salt (g)	4.62	0.6


Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8)** Egg **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

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Start the Prep

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Peel and grate the **garlic** (or use a garlic press). Halve the **baby plum tomatoes**. Drain the **sweetcorn** in a sieve. Halve the **avocado** and remove the stone. Use a tablespoon to scoop the flesh out onto a board. Cut into 1cm chunks.

In a medium bowl, combine **half** the **red wine vinegar** with the **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**, then stir through the **tomatoes** and **avocado** and set aside.



Chimichurri Time

Halfway through cooking, turn the **chips**.

At the same time, add the **burgers** to the middle shelf to bake until cooked through, 12-15 mins.

IMPORTANT: *The burgers are cooked when no longer pink in the middle.*

Meanwhile, roughly chop the **parsley** (stalks and all). Pop into a small bowl with the remaining **red wine vinegar** and the **olive oil for the chimichurri** (see pantry for amount). Season with **salt** and **pepper**, mix together, then set your **chimichurri** aside.



Roast the Chips

Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** *Use two baking trays if necessary.*

When the oven is hot, roast the **chips** on the top shelf until golden, 25-30 mins.

Meanwhile, grate the **Cheddar cheese**.



Finishing Touches

Heat a large frying pan on medium-high heat (no oil).

Once hot, add the **chorizo** and fry until it starts to brown, 3-4 mins, then remove from the heat. Stir the **chorizo** in with the **chimichurri**, making sure you add all the **oils** from the pan.

When the **burgers** have 5 mins left, sprinkle over the **Cheddar cheese**. At the same time, sprinkle the **hard Italian style cheese** over the **chips** and toss to coat, then return both to the oven for the remaining time.

Halve the **burger buns** and add to the tray for the last 2-3 mins to warm through.



Make your Burgers

In a large bowl, combine the **garlic**, **breadcrumbs**, **salt** and **water for the breadcrumbs** (see pantry for both amounts), then add the **beef mince**.

Season with **pepper** and mix together with your hands.

Roll the **mince** into even-sized balls, then shape into 1cm thick **burgers**, 1 per person. **TIP:** *The burgers will shrink a little during cooking. IMPORTANT: Wash your hands and equipment after handling raw mince.*

Pop the **burgers** onto another baking tray.



Finish and Serve

When everything's ready, transfer your bottom buns to your serving plates, spread over the **mayonnaise** (see pantry for amount), then top with the **burgers**. Spoon over the **chorizo chimichurri**, then sandwich shut with the **bun lids**.

Add the **corn** to your **tomatoes** and **dressing**, then serve with the **chips** alongside your **craft burgers**.

Enjoy!