



More Than Food
HelloFresh.co.uk

Enjoy
within
3 days



Share your masterpiece! Tag your photos with #HelloFreshSnaps and share on [f](#) [t](#) [i](#) [s](#)
You'll be entered into our weekly photo contest!

Chorizo Burgers with Red Onion Marmalade

Mention the word pilgrimage and most people will think of Mecca, Graceland and far flung monasteries. For Patrick, 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.



30 mins



Ingredients

2 PEOPLE

ALLERGENS

Red Onion, sliced	1	
Chorizo	½ pack	
Balsamic Vinegar	1½ tsp	Sulphites
Beef Mince	250g	
Dried Oregano	1 tsp	
Brioche Bun	2	Egg, Gluten, Milk & Soya
Ketchup	2 tsp	Celery
Baby Gem Lettuce, shredded	1	
Avocado, chopped	1	
Seville Orange & Honey Dressing	1½ tbsp	



Our fruit and veggies may need a little wash before cooking!

Did you know...

There are around 36 varieties of oregano!

Nutrition per serving: Calories: 700 kcal | Protein: 5 g | Carbs: 19 g | Fat: 38 g | Saturated Fat: 12 g

1



1 Peel and cut the **red onion** in half through the root and then slice into very thin, half moon shaped slices. Chop the **chorizo** into small pieces.

2



2 Heat 1 tbsp of **olive oil** on low heat in a non-stick saucepan. Add in the **red onion** with a pinch of **salt** and **black pepper**. After 10 mins add the **balsamic vinegar**. Continue slow cooking whilst you make the burgers.

3 For the burgers mix together the **beef mince** with ¼ tsp of **salt**. Add in the **oregano**, the chopped **chorizo** and the **ketchup**. **Tip:** *If you have some flour at home, you can add 2 tsp to the mix to help bind the burger.* Work the mixture really thoroughly with your hands for a few mins.

4 Pre-heat your grill to high. 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.

5



5 Shred the **baby gem lettuce**. To prepare the **avocado**, cut around the stone lengthways, through the skin and flesh. Twist the cut halves of the **avocado** to separate. Lightly tap the knife into the stone to get a hold of it and twist the knife to remove it. Carefully cut a grid pattern in the **avocado** flesh without cutting through the skin (or your hand!) and use a spoon to scoop into a bowl.

6 In a bowl mix together the **baby gem lettuce**, the **avocado** and the **seville orange & honey dressing**.

7



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

8 Serve your burgers with your side salad and top with your **red onion** marmalade. Food of the gods!