

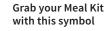
Ultimate Chorizo & Fried Egg Burger

with Fries, Onion Chutney & Radish Salad

TAKEAWAY FAVES

KID FRIENDLY

CLIMATE SUPERSTAR













Radish





Onion Chutney

Burger Buns



Dill & Parsley Mayonnaise



Recipe Update Due to local availability, the ingredients you receive may be a little different to what's pictured. It'll be just as delicious, just follow your recipe card!



Prep in: 30-40 mins Ready in: 35-45 mins

Here's a burger that will stand out from the rest and be so easy to make you won't believe your eyes. We're swapping out a patty for a mildly punchy chorizo. The gooey egg, cooked just the way you like it, helps to give it that extra edge.

Olive Oil, Balsamic Vinegar, Brown Sugar, Eggs

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

2 People	4 People
refer to method	refer to method
2	4
1/2	1
1	2
1 packet	2 packets
drizzle	drizzle
1 tsp	2 tsp
1 medium packet	1 large packet
2	4
2	4
1 medium bag	1 large bag
1 medium packet	1 large packet
1 packet	2 packets
	refer to method 2 ½ 1 1 packet drizzle 1 tsp 1 medium packet 2 1 medium bag 1 medium packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3650kJ (872Cal)	679kJ (162Cal)
Protein (g)	34.1g	6.3g
Fat, total (g)	45.1g	8.4g
- saturated (g)	13.8g	2.6g
Carbohydrate (g)	84.5g	15.7g
- sugars (g)	23g	4.3g
Sodium (mg)	1339mg	249mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4930kJ (1178Cal)	773kJ (185Cal)
Protein (g)	52.2g	8.2g
Fat, total (g)	70.4g	11g
- saturated (g)	23.5g	3.7g
Carbohydrate (g)	86.5g	13.6g
- sugars (g)	23g	3.6g
Sodium (mg)	2229mg	350mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the fries

- Preheat oven to 240°C/220°C fan-forced.
 Cut potato into fries.
- Place on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- Bake until tender, 20-25 minutes.



Get prepped

- Meanwhile, thinly slice onion (see ingredients) and radish.
- Slice mild chorizo into rounds.



Caramelise the onion

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook onion, stirring, until softened. 5-6 minutes.
- Reduce heat to medium. Add the balsamic vinegar, brown sugar and a splash of water and mix well. Cook until dark and sticky,
 3-5 minutes.
- Remove pan from heat and stir through onion chutney. Transfer to a bowl.



Cook the chorizo

 Wipe out the frying pan, then return to medium-high heat with a drizzle of olive oil.
 Cook chorizo, turning occasionally, until browned and cooked through, 5-6 minutes.
 Transfer to a plate and cover to keep warm.

Custom Recipe: If you've doubled your mild chorizo, cook chorizo in batches for best results.



Fry the eggs

- Wipe out the frying pan and return to high heat with a drizzle of olive oil. When oil is hot, crack the eggs into the pan. Cook until egg whites are firm and yolks are cooked to your liking,
 2-3 minutes. Season.
- Meanwhile, halve burger buns and bake directly on a wire oven rack until heated through,
 2-3 minutes.



Serve up

- Meanwhile, combine salad leaves, radish and a drizzle of balsamic vinegar and olive oil in a medium bowl. Season to taste.
- Spread bases of burger buns with dill & parsley mayonnaise. Top with chorizo, caramelised onion chutney, some radish salad and fried egg.
- Serve with fries and remaining radish salad.
 Enjoy!

