



# Ultimate Chorizo & Fried Egg Burger

with Fries, Onion Chutney & Radish Salad

TAKEAWAY FAVES

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Potato



Onion



Radish



Mild Chorizo



Onion Chutney



Burger Buns



Salad Leaves



Dill & Parsley Mayonnaise



Mild Chorizo

### 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.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

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
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
onion	½	1
radish	1	2
mild chorizo	1 packet	2 packets
<b>balsamic vinegar*</b>	drizzle	drizzle
<b>brown sugar*</b>	1 tsp	2 tsp
onion chutney	1 medium packet	1 large packet
<b>eggs*</b>	2	4
burger buns	2	4
salad leaves	1 medium bag	1 large bag
dill & parsley mayonnaise	1 medium packet	1 large packet
mild chorizo**	1 packet	2 packets

\*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](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW02



## 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**.



## 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.



## Get prepped

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



## 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**.



## Caramelize 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.



## 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!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)