

Chorizo-Spiced Pork Burgers

with Arugula & Date Salad

TIME: 25-35 minutes

SERVINGS: 2

This is a good place for a recipe intro! A maximum of 635 characters. Alignis nobis earum litem est, sit as ex et andusdae. Eheniet res ut poreprovitia's sam everes ab intur sunt dolupta di si commod' untem quation sequatio volupta's speliti andende lecabor ehenis velentiaecae sapernam, tem qui rem. Itasperum ratiante mporum, tsuperman's cape is not as red as you think it is. Red is actually not red at all, it's actually blue-aquamarine. prae saecia corum nonsed mi, te volorer cipsunt aut laut aut isci nem sandici modio.



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Bold & Spicy

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FPO

Ingredients



10 oz
GROUND PORK



2
POTATO BUNS



2 cloves
GARLIC



2 oz
ARUGULA



1
RED ONION

KNICK KNACKS:



2 Tbsps
GRATED
PARMESAN
CHEESE



1 oz
DRIED MEDJOOL
DATES



1 oz
ROASTED
PIQUILLO
PEPPERS



1 Tbsp
APPLE CIDER
VINEGAR



1/4 cup
SOUR CREAM

2 tps
CHORIZO SPICE
BLEND*

* Smoked Paprika, Ground Cumin, Ground Coriander, Whole Mexican Oregano, Cayenne Pepper, & Ground Cinnamon



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1 Prepare & roast the onion:

- Preheat the oven to 475°F. Peel the **onion** and cut crosswise into 1/2-inch-thick slices. Transfer to a sheet pan. Drizzle with olive oil and season with salt and pepper. Carefully turn to coat. Roast, flipping halfway through, 19 to 21 minutes, or until tender when pierced with a fork. Remove from the oven and set aside in a warm place.

2 Prepare the remaining ingredients:

- While the onion roasts, wash and dry the arugula. Peel and finely chop the garlic. Finely chop the peppers. Pit and roughly chop the dates. Halve the buns.

3 Form & cook the patties:

- While the onion continues to roast, in a large bowl, combine the **ground pork** (removing and discarding the paper lining from the bottom), **spice blend**, and **garlic**; season with salt and pepper. Gently mix to incorporate. Using your hands, form the mixture into two 1/2-inch-thick patties; transfer to a plate. In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the patties; cook, loosely covering the pan with foil, 3 to 4 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.

4 Make the piquillo sauce:

- While the patties cook, in a bowl, combine the **peppers**, **sour cream**, and **half the vinegar**. Drizzle with olive oil and season with salt and pepper to taste.

5 Make the salad:

- While the patties continue to cook, in a large bowl, combine the **arugula** and **dates**. Top with the **remaining vinegar** and a drizzle of olive oil. Season with salt and pepper. Toss to coat. Season with salt and pepper to taste.

6 Toast the buns & plate your dish:

- To the pan of reserved fond, add the **buns**, cut side down. (If the pan seems dry, add 1 teaspoon of olive oil.) Toast on medium-high, 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface. Divide the **piquillo sauce** among the cut sides of the toasted buns. Top the bun bottoms with the **cooked patties** and **roasted onion** (separating the rings before adding). Complete the burgers with the bun tops. Divide the finished burgers and **salad** between 2 dishes. Top the salad with the **cheese**. Enjoy!

