# Chorizo-Spiced Pork Burgers

with Arugula & Date Salad

TIME: 25-35 minutes SERVINGS: 2

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#### MATCH YOUR BLUE APRON WINE



Bold & Spicy

Serve a bottle with this symbol for a great pairing.



### **Ingredients**



 $10~\rm oz$  GROUND PORK



 $\begin{array}{c} 2 \\ {\tt POTATO~BUNS} \end{array}$ 



2 cloves GARLIC



2 oz ARUGULA



1 RED ONION

#### KNICK KNACKS:







l oz DRIED MEDJOOL DATES



1 oz ROASTED PIQUILLO PEPPERS



1 Tbsp APPLE CIDER VINEGAR



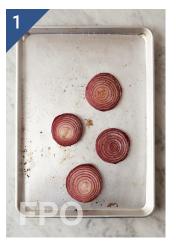
1/4 cup SOUR CREAM

<sup>\*</sup> Smoked Paprika, Ground Cumin, Ground Coriander, Whole Mexican Oregano, Cayenne Pepper, & Ground Cinnamon





<sup>2</sup> tsps CHORIZO SPICE BLEND\*













#### 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 ½-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!