

Pork Chorizo Burgers

with Fig Mayo & Roasted Peppers

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients



18 oz Pork Chorizo



2 Romaine Lettuce Hearts



2 Tbsps Fig Spread



½ cup Tzatziki¹



4 Potato Buns



½ lb Grape Tomatoes



¼ cup Mayonnaise



1 Red Onion



2 oz Sliced Roasted Red Peppers



1 ¾ cups Panko Breadcrumbs



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

¹. cucumber-yogurt sauce

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel the **onion**; cut crosswise into 1/2-inch-thick rounds, keeping the layers intact.
- Halve the **buns**.
- Roughly chop the **lettuce**.
- Halve the **tomatoes**.
- In a large bowl, combine the **chopped lettuce** and **halved tomatoes**.
- In a separate bowl, combine the **mayonnaise** and **fig spread**. Taste, then season with salt and pepper if desired.



2 Form the patties

- Place the **chorizo** and **breadcrumbs** in a bowl. Season with salt and pepper. Gently mix until just combined.
- Using your hands, form the mixture into four 1/2-inch-thick patties.
- Transfer to a plate.



3 Cook the patties

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **patties**. Cook 5 to 6 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a work surface.



4 Cook the onion rounds

- Add the **onion rounds** to the pan of reserved fond (if the pan seems dry, add a drizzle of olive oil).
- Loosely cover the pan with foil and cook on medium-high 4 to 5 minutes per side, or until the onion rounds are softened and lightly browned.
- Leaving any fond in the pan, transfer to a work surface.



5 Toast the buns

- Add the **halved buns**, cut side down, to the pan of reserved fond. Toast on medium-high 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.



6 Make the salad & serve your dish

- Just before serving, to the bowl of **prepared lettuce and tomatoes**, add the **tzatziki** and a drizzle of **olive oil**; season with salt and pepper. Toss to coat. Taste, then season with salt and pepper if desired.
- Assemble the burgers using the **toasted buns**, **fig mayo**, **cooked patties**, **peppers**, and **as much of the cooked onion as you'd like**.
- Serve the **burgers** with the **salad** on the side. Enjoy!



*An instant-read thermometer should register 160°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 710, Total Carbohydrates: 63g, Dietary Fiber: 6g, Added Sugars: 9g, Total Fat: 36g, Saturated Fat: 9g, Protein: 35g, Sodium: 1740mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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