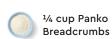


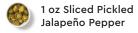
Ingredients*















2 Tbsps Grated Cotija Cheese



1/4 cup Guacamole



1 Single-Use Aluminum Tray

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1 Form the patties & start the tray

- Preheat the oven to 450°F.
- Wash and dry the broccoli florets.
- In a bowl, combine the **chorizo** and **breadcrumbs**. Gently mix to combine. Form the mixture into two 1/2-inch-thick patties; place on one side of the tray in an even layer.
- Add the broccoli florets to the other side of the tray. Drizzle with olive oil and season with salt and pepper. Toss to coat; arrange in an even layer.
- Bake the tray, uncovered, 15 minutes.
- Leaving the oven on, remove from the oven.

2 Add the cheese

- Carefully flip the patties; evenly top with the shredded cheddar and monterey jack.
- Return to the oven and bake, uncovered, 5 to 7 minutes, or until the broccoli is tender when pierced with a fork and the patties are cooked through.*
- Remove from the oven.

Warm the buns & serve your dish

- Meanwhile, wrap the buns in foil and place directly onto an oven rack; warm 5 to 7 minutes, or until heated through.
- Remove from the oven.
- · Assemble the burgers using the warmed buns, guacamole, cooked patties, and as much of the pepper as you'd like, depending on how spicy you'd like the dish to be.
- Serve the burgers with the roasted broccoli. Garnish the broccoli with the cotija. Enjoy!





*The USDA recommends a minimum safe cooking temperature of 160°F for pork.

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Produced in a facility that processes crustacean shellfish egg, fish, milk, peanuts, soy, tree nuts, and wheat. Blue Apron, LLC, New York, NY 10005





