

Oven-Baked Chorizo Cheeseburgers

with Guacamole, Jalapeño & Broccoli

2 SERVINGS


⌚ 30 MINS: 5 MINS ACTIVE
25 MINS INACTIVE


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Ingredients*


 10 oz Pork Chorizo


 2 Potato Buns

 ¼ cup Panko Bread crumbs

 ½ lb Broccoli Florets

 1 oz Sliced Pickled Jalapeño Pepper

 2 oz Shredded Cheddar & Monterey Jack Cheese Blend

 2 Tbsps Grated Cotija Cheese

 ¼ cup Guacamole

 1 Single-Use Aluminum Tray

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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 ½-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.

3 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!



When you're finished, rinse and recycle the tray.



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

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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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