

# Oven-Baked Chorizo Cheeseburgers

with Guacamole, Jalapeño & Broccoli

4 SERVINGS

⌚ 30 MINS: 5 MINS ACTIVE  
25 MINS INACTIVE

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## Ingredients\*



18 oz Pork Chorizo



4 Potato Buns



½ cup Panko Breadcrumbs



1 lb Broccoli Florets



2 oz Sliced Pickled Jalapeño Pepper



4 oz Shredded Cheddar & Monterey Jack Cheese Blend



2 Tbsps Grated Cotija Cheese



½ cup Guacamole



2 Single-Use Aluminum Trays

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\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Form the patties & start the trays

- 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 four 1½-inch-thick patties; transfer to one of the trays in an even layer.
- Place the **broccoli florets** in the remaining tray; drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Bake the trays, uncovered, 15 minutes.
- Leaving the tray of **partially roasted broccoli** in the oven, remove the tray of **partially cooked patties** 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 both trays 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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