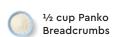


Ingredients*















2 Tbsps Grated Cotija Cheese



½ cup Guacamole



2 Single-Use Aluminum Trays

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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 1/2-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!





*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





