



# The Gourmet Gaucho

Chimichurri Cheeseburger, Chorizo Jam, Cheesy Chips and Smoky Corn on the Cob

Craft Burger 35-45 Minutes • 1 of your 5 a day

33



Potatoes



Corn on the Cob



Garlic Clove



Smoked Paprika



Mature Cheddar Cheese



Panko Breadcrumbs



Beef Mince



Grated Hard Italian Style Cheese



Flat Leaf Parsley



Red Wine Vinegar



Chorizo



Red Pepper Chilli Jam



Glazed Burger Bun

### Pantry Items

Oil, Salt, Pepper, Olive Oil, Butter

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Garlic press, bowl, aluminum foil, baking tray, grater and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Corn on the Cob**	2	3	4
Garlic Clove**	2	3	4
Smoked Paprika	1 sachet	1 sachet	2 sachets
Mature Cheddar Cheese** 7)	45g	60g	90g
Panko Breadcrumbs 13)	10g	15g	20g
Beef Mince**	240g	360g	480g
Grated Hard Italian Style Cheese** 7) 8)	25g	40g	40g
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Red Wine Vinegar 14)	1 sachet	1 sachet	1 sachet
Chorizo**	60g	90g	120g
Red Pepper Chilli Jam	25g	37g	50g
Glazed Burger Bun 13)	2	3	4
Pantry	2P	3P	4P
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Butter*	20g	30g	40g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>645g</b>	<b>100g</b>
Energy (kJ/kcal)	4505 /1077	698 /167
Fat (g)	54.9	8.5
Sat. Fat (g)	24.8	3.9
Carbohydrate (g)	88.6	13.7
Sugars (g)	14.9	2.3
Protein (g)	57.2	8.9
Salt (g)	3.92	0.61

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

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## Start the Prep

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel). Halve the **corn on the cobs** by running a knife firmly around the middle, then snapping them in half with your hands.

Peel and grate the **garlic** (or use a garlic press), then pop **half** into a small bowl. Mix in the **paprika, salt, pepper** and a drizzle of **oil**. Put the **corn** on a large sheet of foil and rub the **paprika oil** all over, then scrunch the foil closed to create a **parcel**.



## Build Up the Flavours

Halfway through cooking, turn the **chips** and sprinkle over the **grated hard Italian style cheese**. Toss to coat, then bake for the remaining time.

At the same time, add the **burgers** to the middle shelf to bake until cooked through, 12-15 mins.

**IMPORTANT:** *The burgers are cooked when no longer pink in the middle.*

Meanwhile, roughly chop the **parsley** (stalks and all). Pop into a small bowl with **half** the **red wine vinegar** and the **olive oil for the dressing** (see ingredients for amount). Season with **salt and pepper**, mix together, then set your **chimichurri** aside.



## Roast the Chips and Corn

Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt and pepper**, then toss to coat. Spread out in a single layer. **TIP:** *Use two baking trays if necessary.*

When the oven is hot, roast the **chips** on the top shelf until golden and the **corn parcel** on the bottom shelf until tender, 25-30 mins.

Meanwhile, grate the **Cheddar cheese**.



## Make the Chorizo Jam

Heat a large frying pan on medium-high heat (no oil).

Once hot, add the **chorizo** and fry until it starts to brown, 3-4 mins. Stir in the remaining **vinegar** and allow it to evaporate fully, then remove from the heat. Add the **red pepper chilli jam** and stir to combine. Taste and season with **salt and pepper** if needed.

When the **burgers** have 5 mins left, sprinkle over the **Cheddar cheese** and return to the oven for the remaining time.

Meanwhile, halve the **burger buns**, then add to the tray for the last 2-3 mins to warm through.



## Make your Burgers

In a large bowl, combine the remaining **garlic, breadcrumbs, water** and **salt for the breadcrumbs** (see ingredients for both amounts), then add the **beef mince**. Season with **pepper** and mix together with your hands.

Roll the **mince** into even-sized balls, then shape into 1cm thick **burgers**, 1 per person. Pop onto another baking tray. **IMPORTANT:** *Wash your hands and equipment after handling raw mince.*



## Finish and Serve

When everything is ready, pop the **buns** onto your plates and drizzle the **lids** with the **chimichurri**.

Spread the **chorizo jam** over the **bun bases**, then top with the **cheeseburgers** and **bun lids**.

Share the **butter** (see ingredients for amount) between the **corn on the cobs**, then serve with the **cheesy chips** alongside your **craft burgers**.

## Enjoy!