



**GREEN
CHEF**

CHORIZO-SPICED PORK BURGERS

Caramelized onion & aioli, roasted potatoes, slaw with cotija

COOK TIME

40 MIN

SERVINGS

2

CALORIES PER SERVING

1360

Our chefs' stroke of genius for tonight's Spanish-style burgers? Seasoning the juicy pork patties with peppery, smoldering spices reminiscent of traditional chorizo. Pan-seared to perfection, they're topped with caramelized onion and a cotija-flecked cabbage slaw for textural contrast. Smoky aioli-drizzled roasted potatoes (a nod to *patatas bravas*) make an irresistible side. Add your favorite hot sauce if you like!

INGREDIENTS (10 ITEMS)

10 oz **Ground pork**
1 tsp **Smoky Spanish-style seasoning**
2 ¾ oz **Vegan paprika-Dijon aioli**
1 whole **Yellow onion**
2 whole **Brioche buns** W E
9 oz **Yellow potatoes**
1 ¼ tsp **Smoked paprika & garlic blend**
5 ½ oz **Cabbage**
¾ oz **Cotija cheese** M
1 ¾ oz **Cilantro cider vinaigrette with agave**

WHAT YOU'LL NEED

small & large sauté pans
baking sheet
mixing bowls
measuring spoons
thermometer
oven mitt
cooking oil
1 tbsp butter M
salt & pepper

ALLERGENS

W WHEAT
E EGGS
M MILK



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork. Consuming raw or undercooked pork may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Preheat oven to 450 degrees.
- Place 1 tablespoon butter in a small bowl. Let sit for at least 5 minutes to bring to room temperature.
- Medium dice **yellow potatoes*** into pieces, about ½ inch each.
- Roughly chop **cabbage*** if necessary.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise. Lay flat and medium dice into pieces, about ½ inch each.

**Your potatoes and cabbage may be a different color. Either way, this dish will still be delicious!*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 SEASON & ROAST POTATOES

- Place **potatoes** in a large bowl. Drizzle with about 1 tablespoon cooking oil. Season with **smoked paprika and garlic blend**, about ½ teaspoon salt, and a pinch of pepper. Stir to coat.
- Spread **potatoes** out in a single layer on a lightly oiled, foil-lined baking sheet (wipe out bowl). Roast 25–30 minutes, or until potatoes are crisp-tender, stirring halfway through.

3 MAKE SLAW

- Place **cabbage** and **cotija cheese** in a medium bowl. Drizzle with **cilantro cider vinaigrette with agave** to taste. Salt and pepper to taste. Toss to combine.

4 CARAMELIZE ONION

- Heat about 1 tablespoon cooking oil in a small sauté pan over medium-high heat. Add **onion** to hot pan. Season with salt and pepper. Cook 3–4 minutes, or until onion begins to brown, stirring occasionally.
- Reduce heat to medium-low. Add about 2 tablespoons water.* Cook 6–8 minutes, or until onion is lightly browned, stirring occasionally. Remove from heat.

**For a slightly sweeter flavor, add about ½ teaspoon of sugar.*

5 MAKE MIXTURE & FORM PATTIES

- Place **ground pork** and about 1 tablespoon of the **vegan paprika-Dijon aioli** in bowl used for potatoes. Season with **smoky Spanish-style seasoning** and about ¼ teaspoon salt. Mix thoroughly to evenly distribute seasonings.*
- Form **pork mixture** into two patties, about ¼ inch thick.

**For the best results, use your hands and gently fold the pork mixture into itself until the seasonings are evenly distributed.*

6 COOK PATTIES

- Heat about 1 ½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add **patties** to hot pan. Cook 4–5 minutes on each side, or until patties are fully cooked.*

**Ground pork is fully cooked when internal temperature reaches 160 degrees.*

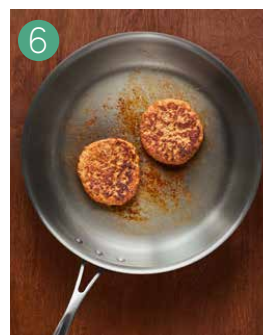
7 TOAST BUNS

- Open **brioche buns**. Place directly on oven rack, cut-sides down.* Toast 2–3 minutes, or until lightly browned.
- Transfer **buns** to a cutting board. Spread butter and about 1 tablespoon of the remaining **paprika-Dijon aioli** over cut sides of buns.

**To save time, toast the buns in your toaster.*

8 PLATE YOUR DISH

- Divide **bottom buns** between plates. Top with **chorizo-spiced pork patties**, **caramelized onion**, a bit of the **cabbage slaw**, and **top buns**. Pile **smoky roasted potatoes** next to burgers. Drizzle with remaining **paprika-Dijon aioli**. Serve remaining **slaw** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (675g)

Amount per serving

Calories 1360

	% Daily Value*
Total Fat 93g	119%
Saturated Fat 22g	110%
Trans Fat 0g	
Cholesterol 135mg	45%
Sodium 2010mg	87%
Total Carbohydrate 92g	33%
Dietary Fiber 10g	36%
Total Sugars 17g	
Includes 2g Added Sugars	4%
Protein 42g	
Vitamin D 0mcg	0%
Calcium 219mg	15%
Iron 8mg	45%
Potassium 1151mg	25%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Cotija Cheese [cultured pasteurized grade A milk and skim milk, sea salt and enzymes], **Green Cabbage**, **Red Cabbage**, **Cilantro Cider Vinaigrette** (Cilantro, Apple Cider Vinegar [raw and unfiltered organic apple cider vinegar], Garlic, Sunflower Oil, Agave [blue agave nectar], Sea Salt), **Brioche Buns** [unbleached unbromated enriched flour (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, semolina flour (durum flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), sugar, eggs, canola oil, butter, salt, yeast, wheat gluten, rye flour, natural enzymes], **Ground Pork**, **Smoky Spanish-Style Seasoning** (Granulated Garlic, Ground Cumin, Cinnamon, Ground Coriander, Crushed Red Pepper Flakes, Sweet Paprika, Smoked Paprika, Ground Fennel, Applewood-Smoked Sea Salt), **Yellow Onion**, **Paprika-Dijon Aioli** (Vegan Mayonnaise [sunflower oil, aquafaba (water, chickpea, kombu seaweed), distilled vinegar, salt, sugar, lemon juice, white pepper], Dijon Mustard [grain vinegar, water, mustard seed, salt, spices], Sweet Paprika, Smoked Paprika, Dried Thyme, Dried Basil, Dried Oregano, White Pepper, Granulated Garlic, Lemon Juice [lemon]), **Yellow Potatoes**, **Smoked Paprika & Garlic Blend** (Granulated Garlic, Smoked Paprika)

Allergen information:

Contains Milk, Egg And Wheat

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.