

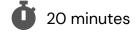




# **Beef Mexiburgers**

# with Grilled Corn

Grilled beef burgers with a Mexican twist! Lime guacamole, sweet and smoky paprika and a beef patty, loaded in soft hamburger buns from Abhi's bakery, served with charred corn on the cob.





4 servings



# Keep it simple!

Instead of making the guacamole and cooked paprika you can slice and serve all the fillings fresh! Add some cheese or lettuce if desired.

#### **FROM YOUR BOX**

CORN COBS	2
RED ONION	1
RED PAPRIKA*	1
LIME	1
AVOCADOS	2
HAMBURGER BUNS	4-pack
BEEF HAMBURGERS	4-pack

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground cumin

#### **KEY UTENSILS**

griddle pan (or frypan), frypan

#### **NOTES**

You can use a pre-made Mexican spice mix if you have one, or leave the spices out if preferred.

\*Due to supply issues, red paprika has been replaced with red capsicum.

No gluten option - hamburger buns are replaced with gluten-free burger buns



#### 1. GRILL THE CORN

Heat a griddle pan or frypan over high heat. Cut corn into cobettes, coat with **oil**, **salt and pepper**. Cook, turning occasionally, for 8-10 minutes until charred. Set aside (keep pan for step 4).



### 2. COOK THE PAPRIKA

Heat a frypan over medium-high heat with oil. Slice onion and paprika. Add to pan along with 2 tsp smoked paprika and 1 tsp cumin (see notes). Cook for 6-8 minutes until softened.



#### 3. PREPARE THE GUACAMOLE

Zest lime and set aside (for corn). Mash avocados with juice from 1/2 lime (wedge remaining). Season with salt and pepper.



# 4. TOAST BUNS (OPTIONAL)

Cut burger buns in half and drizzle with **oil**. Toast (in batches), cut side down on griddle pan for 1 minute.



## 5. COOK THE BURGERS

Coat hamburgers with **oil**, **salt and pepper**. Cook on griddle pan for 3-4 minutes each side or until cooked through.



#### 6. FINISH AND SERVE

Assemble burger buns with guacamole, beef patty, cooked paprika and onion. Sprinkle corn with lime zest and serve with lime wedges.



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