

Wonder^{®/MD}

Chorizo and Bean Burger

Serves 4 / 26 mins

Ingredients

- 4 Wonder® White Hamburger Buns
- 200g mini cooking chorizo, skins removed
- 6 pork sausages, squeezed from their skins
- ½ tsp. smoked paprika
- 2 tbsp. lime juice, plus wedges to serve
- Small bunch coriander, chopped
- 400g mixed beans, drained and rinsed
- 1 medium egg, lightly whisked
- 3 tbsp. olive oil, plus extra to drizzle
- Optional: Sour cream, avocado and chips to serve

Directions

 Prep Time: **10 minutes** | Cook Time: **16 minutes + chilling** | Total Time: **26 minutes**

1. In a food processor, pulse the chorizo, sausage, paprika, lime juice and coriander until well combined. Add the beans and some seasoning, and quickly pulse again to mix. Tip into a bowl and mix about an egg to bind. Using your hands, shape into 4 burgers and cover and chill for 15 mins. While the burgers chill, preheat your oven to heat oven to 200°C.
2. Once the patties have completed chilling, heat oil a pan over medium heat and fry the burgers for 3 minutes on each side. Transfer to a baking sheet and cook in the oven for about 10 minutes, until the patties cooked through.
3. Toast your Wonder® White Hamburger buns to your preference and top with patty, sour cream, avocado and enjoy!

