



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



c2 Mexiburgers with Grilled Corn

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

⌚ 20 minutes

🍴 2 servings

🥩 Beef

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 COB	1
SHALLOT	1
RED PAPRIKA	1
LIME	1
AVOCADO	1
LEBANESE CUCUMBER	1
MILK BUNS	2-pack
BEEF HAMBURGERS	2-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 without spice if preferred.

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 shallot and paprika. Add to pan along with 1/2 tsp smoked paprika and 1/2 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 1/2 lime juice (wedge remaining). Dice cucumber and stir through. Season with salt and pepper.



4. TOAST BUNS (OPTIONAL)

Cut milk buns in half and drizzle with oil. Toast, 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 shallot. Sprinkle corn with lime zest and serve with lime wedges.



How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

