



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Avocado

Is your avocado not ripe yet? Put it in a paper bag for 2-4 days to speed up the process. Adding a banana or apple will make it even quicker!



## C4 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

 4 servings

 Beef

24 June 2022

## 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      |
| LEBANESE CUCUMBER | 1      |
| MILK 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 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 cobs, 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 **1 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 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 (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.

**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](mailto:hello@dinnertwist.com.au)

