



### 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!



## 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.



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.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	36g	22g	58g

## FROM YOUR BOX

CORN COB	1
SHALLOT	1
RED PAPRIKA*	1
LIME	1
AVOCADO	1
HAMBURGER 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 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 GF burger buns.**



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### 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 avocado 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, 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**

