

# CHORIZO SOUTHWEST BURGER

**YIELD:** 56 servings

## INGREDIENTS:

Ground beef, lean, 90/10  
Chorizo, crumbles  
Worcestershire sauce  
Dried minced onion  
Garlic cloves, minced  
Kosher salt  
Smoked paprika  
Cumin  
Dried oregano  
Dried cilantro  
Cayenne pepper

**Red Gold Petite Diced Tomatoes with Green Chiles** 

Yellow onion, chopped  
Avocados, peeled, pitted and mashed  
Lime, juiced  
Chili powder  
Red pepper flakes  
Hamburger buns

## AMOUNT (WT.):

14 lbs  
3.5 lbs  
½ cup  
½ cup  
14 each  
3 ½ Tablespoons  
2 ¼ Tablespoons  
3 ½ Tablespoons  
3 ½ teaspoons  
3 ½ teaspoons  
1 ¾ teaspoons  
4-28 oz cans  
7 cups  
21 each  
7 each  
½ cup  
1 teaspoon  
56 each

## METHOD OF PREPARATION:

1. Mix together ground beef and ground chorizo with Worcester sauce, dried onion and garlic. Form into 56- 4 oz patties.
2. Mix 2 Tablespoons salt, paprika, 2 Tablespoons cumin, oregano, cilantro, and ½ teaspoon red pepper flakes in a flat dish. Place each hamburger patty in the dish and coat thoroughly with spice mix.
3. Combine petite diced tomatoes, onion, avocado, lime juice, 2 Tablespoons salt, 2 Tablespoons cumin, chili powder, and ½ teaspoon red pepper flakes. Chill avocado topping before serving.
4. Grill burger over high heat for about 4 minutes per side.
5. While burgers are grilling, toast the buns.
6. Remove and serve burgers on toasted



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