SEO Template for new content

Target keywords: chorizo burger recipe, chorizo burger

Page title

• Optimal title length: **55 characters**

• Add at least one of your target keywords to your <title> tag, don't use each target keyword more than 1 time: **chorizo burger recipe, chorizo burger**

Meta description

• Optimal meta length: **160 characters**

H1

• Add all your target keywords at least one time: **chorizo burger recipe, chorizo burger**

Text

• Try to acquire backlinks from the following domains: [wikifoodhub.com](http://wikifoodhub.com), [flowersdeliverynyc.com](http://flowersdeliverynyc.com), [newslocker.com](http://newslocker.com), [buzzfeed.com](http://buzzfeed.com), [chillioffers.com](http://chillioffers.com), [whimsyandspice.com](http://whimsyandspice.com), [alexbecker.org](http://alexbecker.org), [toto-recipe.com](http://toto-recipe.com), [bigoven.com](http://bigoven.com), [insanelygoodrecipes.com](http://insanelygoodrecipes.com), [eatyourbooks.com](http://eatyourbooks.com), [dcnepal.com](http://dcnepal.com), [stacker.com](http://stacker.com)

• Enrich your text with the following semantically related words: **top of the burgers, medium high heat, salt and pepper, mexican chorizo, meat mixture, brioche buns, burger patty, fresh chorizo, hot sauce, beef and chorizo, ground beef, chorizo burger topped, hamburger buns, minutes per side, cook burgers, pepper jack cheese, fresh cilantro, cheese is melted, large bowl, green chiles**

• Focus on creating more informative content. Recommended text length: **789.5**

• Make sure that your text is easy to read with the Flesch-Kincaid readability test. The readability score should be: **70.9187138591712**

• Add at least one of your target keywords: **chorizo burger recipe, chorizo burger**

When your content has been published, [launch a SEO Ideas](https://www.semrush.com/features/seo-ideas/?utm-source=sct&utm-medium=template) campaign to check if your content complies with all on-page SEO factors and discover what else can be done to give your content a SEO boost.

Analyzed top-10-ranking rivals for your target keywords

chorizo burger

1. <https://honest-food.net/chorizo-burger-recipe/>

2. <https://www.foodnetwork.com/recipes/ree-drummond/chorizo-burgers-9422032.amp>

3. <https://www.bettycrocker.com/recipes/beef-and-chorizo-burgers-with-roasted-chile-mayonnaise/36037258-29de-476b-9b4b-5a0407117d14>

4. <https://tasty.co/recipe/mexican-chorizo-burger>

5. <https://www.allrecipes.com/recipe/75821/chorizo-burger/>

6. <https://jamjarkitchen.com/2022/06/02/southwest-chorizo-burgers/>

7. <https://www.chilesandsmoke.com/beef-and-chorizo-burger/>

8. <https://www.foxvalleyfoodie.com/mexican-chorizo-burger/>

9. <https://patijinich.com/chef-rods-chorizo-burger/>

10. <https://2cookinmamas.com/chorizo-beef-burgers-secretrecipeclub/>

chorizo burger recipe

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4. <https://jamjarkitchen.com/2022/06/02/southwest-chorizo-burgers/>

5. <https://djalalicooks.com/green-chili-chorizo-burgers/>

6. <https://www.allrecipes.com/recipe/75821/chorizo-burger/>

7. <https://www.foxvalleyfoodie.com/mexican-chorizo-burger/>

8. <https://2cookinmamas.com/chorizo-beef-burgers-secretrecipeclub/>

9. <https://www.bettycrocker.com/recipes/beef-and-chorizo-burgers-with-roasted-chile-mayonnaise/36037258-29de-476b-9b4b-5a0407117d14>

10. <https://www.tasteofhome.com/recipes/chorizo-burgers/>

See how competitors write about targeted keywords:

**chorizo burger recipe**

**1.** <https://honest-food.net/chorizo-burger-recipe/>

As an Amazon Associate I earn from qualifying purchases.
If you like Mexican food, or really American Southwestern food, this chorizo burger is for you.
A mash-up of border cuisines, the burger itself is the star, loaded with flavor and super easy to make at home — but there are a few tricks you need to know first.
Photo by Holly A. Heyser
I experimented with a wide variety of different ways to make a chorizo burger, ranging from 100 percent chorizo to different types of chorizo to smaller proportions of the spicy sausage.
For starters, you cannot use Spanish chorizo for this recipe; it’s a dry cured salami, basically, and won’t work. You need fresh chorizo for a chorizo burger. Mexican chorizo is what most people will work with, but freshly made chorizo Argentino is excellent, too. Even green chorizo works, and is a fun change of pace.
Let’s assume for a moment that you are not using your own, homemade chorizo. It will be better if you do, but I know that’s asking a lot for a simple chorizo burger.
OK. Store-bought Mexican chorizo. If you are using the stuff in the tube, which is the most widely available form of Mexican chorizo, know that it is very wet and will not form patties all by itself. And even chorizo you buy freshly made from a carniceria will be too loose to go 100 percent chorizo.
After experimenting, I find that about 1/4 to 1/3 supermarket chorizo to ground beef or venison is about right. You can go as high as 1/2 chorizo if you use the freshly made stuff from the MexiMart, because it will hold its shape better.
Also, since chorizo is both finely ground and fatty, I prefer to use fairly lean and also finely ground beef, bison or venison. This is a great use for that venison burger with no added fat you might have in your freezer. If you are buying ground beef to go with this, go with the 10 percent fat variety if you can find it. Don’t go too much higher or your chorizo burger will be a fat bomb.
Making a chorizo burger is as easy as mixing the two meats and making patties. You can make them as regular homemade burgers, which is what I do when grilling, or as smashburgers if you are cooking inside. If you happen to have a comal , use that because it’s easier to slide the patty off the iron with no sides that it is when using a frying pan. But both work.
Photo by Holly A. Heyser
To make a proper smashburger, you need another heavy pan or a bacon press to squash the patty. Just have one or the other handy.
Now, on to toppings. They are, of course, up to you. But I really like the combination you see in the pictures. Lettuce, or in my case sorrel leaves from the garden, slabs of roasted green Hatch chiles, pepper jack cheese, and a special mayo. Chopped, caramelized onions are a really good addition, too.
You make the mayo by putting fresh cilantro, mayonnaise and some more roasted green chiles in a blender. Puree and add salt to taste.
So yeah, this is a pretty decadent chorizo burger. But it’s totally worth it.
5 from 8 votes
Chorizo Burger
I normally use homemade Mexican chorizo and home ground venison for this, but store-bought ground beef, bison, turkey or pork will work, as will store-bought chorizo.
Salt to taste
Instructions
Start by heating the 3 tablespoons of vegetable oil in a pan over medium-high heat. Add the minced onion and let this cook, stirring often, until the onion has nicely browned. Turn off the heat and set aside when it's ready.
If you are starting from fresh peppers, you will need to roast, peel and deseed them. This is a good tutorial on that , or you can use canned or pre-frozen roasted chiles.
Add all the ingredients for the mayo and puree. Add salt to taste. You will have some left over, so keep it in a container in the fridge, where it will last a couple weeks.
Mix the ground meats together and knead well so they combine cohesively. Form into balls and slightly flatten them. If you are grilling, just form normal patties and grill. What follows is for a smashburger.
Get a comal or griddle or large frying pan hot. Add the 1 tablespoon of vegetable oil. Set one of the balls of meat in the center of the oil, and use it to spread the oil around a little. Slick the underside of a bacon press or other pan with some oil. Press the meat into a patty of about 1/2 inch thick, more or less. Hold the pressure for about 30 seconds, then slide the bacon press off the patty to the side. Don't lift straight up or the patty will break. Salt the patty as it cooks.
Let the meat cook for about 90 seconds more, then flip. Salt the other side. Add some onions to the middle of the patty and top with a slice of cheese. I like to put a metal bowl over the burger now to melt the cheese. Let this sit for another minute to 2 minutes, depending on how well cooked you like your burgers. While this is happening, lay the lettuce leaves on your buns and top with a little of the mayo.
To build the burger, set the patty on the bun, then top with some of the roasted chiles and some more mayo. Serve at once. You can also layer like this: patty, onions, green chiles, then cheese. The greenery always touches the bun, and the mayo or other sauce goes on between lettuce and burger. °
Notes
NOTE: If you are making a lot of these, set a cooling rack over a baking sheet in the oven and turn the oven to 200°F. You can put the buns in there, too to stay warm.
Nutrition
Calories: 641kcal | Carbohydrates: 30g | Protein: 40g | Fat: 40g | Saturated Fat: 23g | Cholesterol: 133mg | Sodium: 1194mg | Potassium: 591mg | Fiber: 2g | Sugar: 5g | Vitamin A: 694IU | Vitamin C: 23mg | Calcium: 273mg | Iron: 6mg
Nutrition information is automatically calculated, so should only be used as an approximation.
Tried this recipe? Tag me today!Mention @huntgathercook or tag #hankshaw !
Categorized as:

**2.** <https://www.foodnetwork.com/recipes/ree-drummond/chorizo-burgers-9422032.amp>

Preheat the oven to 425 degrees F.
Put the bacon on a sheet pan lined with foil. Bake until crispy, 18 to 20 minutes.
Meanwhile, make the cilantro mayo: Mix the mayo with the chopped cilantro and a pinch of salt and pepper in a small bowl. Set aside.
Preheat a large cast-iron skillet over medium heat.
For the patties, mix the chuck, chorizo, green chiles, a pinch of salt and 1/4 teaspoon black pepper in a large bowl until combined well. Pinch off a fourth of the meat mixture, forming it into a disc. Repeat with the remaining meat to make 3 more discs. Put 2 tablespoons olive oil in the preheated skillet, then add the patties. Using the bottom of a spatula, smash the patties until they are about 1/2-inch-thick. Fry until cooked through, 4 to 5 minutes per side, then remove to a plate.
Meanwhile, start the eggs. Heat the remaining olive oil and the butter in a nonstick skillet over medium heat. Add the eggs and cook sunny-side up, 5 to 6 minutes for a slightly runny yolk. Remove the eggs with a slotted spatula to drain or remove the eggs to a paper towel-lined plate to drain.
Spread the bottom of each bun with some of the cilantro mayo and place on plates or a serving dish. Top each with a patty and 2 pieces of bacon. Top each with lettuce, tomato and an egg; drizzle with some hot sauce. Spread the remaining cilantro mayo on the bun lids, then place them carefully on top of the burgers.
Serve alongside the Taco Tots.
Taco Tots:
Preheat the oven to 425 degrees F.
Toss the potato tots and taco seasoning on a sheet pan. Bake until crisp, about 20 minutes. Remove from the oven, sprinkle over the cheese and return to the oven to melt the cheese, 5 minutes more.
Show More

**3.** <https://tasty.co/recipe/mexican-chorizo-burger>

Estimated values based on one serving size.
Preparation
Mix together the patty ingredients until combined.
Form the beef mixture into 3 round patties.
Heat oil in a pan over medium heat.
Cook the burgers for 3 minutes on the first side, flip, and place a slice of manchego cheese on top.
Cook for 6 more minutes until the cheese is melted.
Assemble the burgers on the buns with guacamole, cotija, pico de gallo, and sour cream.
Enjoy!

**4.** <https://jamjarkitchen.com/2022/06/02/southwest-chorizo-burgers/>

Southwest Chorizo Burgers
Print Recipe
These delicious Southwest Chorizo Burgers are packed with flavor and served with a creamy tomato and avocado topping.
Featuring Red Gold Petite Diced Tomatoes with Green Chilies , ground beef, chorizo and fresh ingredients, these tasty burgers take less than 30 minutes to make and are perfect for the summer grilling season!
Post sponsored by Red Gold Tomatoes
Summer has arrived and burgers are on the menu! While I love a classic cheeseburger as much as the next person, these delicious chorizo burgers have a southwestern twist that the whole family adores.
Mixing store bought chorizo with the ground beef infuses the patties with flavor. They are then topped with a tasty avocado spread that can double as a fabulous dip.
Be sure to use Red Gold Petite Diced Tomatoes with Green Chilies for the best results!
Jump to:
Who doesn't want free recipes?
Why Choose Red Gold Tomatoes?
For over 75 years Red Gold Tomatoes has been providing the highest quality, U.S. grown tomato products available. With unparalleled attention to detail and unwavering commitment quality, Red Gold sources their tomatoes from sustainably run family farms in the midwest and only use non-BPA liners to pack their products. Not to mention they simply taste the best of any canned tomato product I've tried!
Red Gold Tomatoes are available at grocery stores nationwide so check them out at a grocer near you.
For this recipe you will need mixing bowls, a foil lined baking sheet and a grill.
Ingredients
Ground beef: I recommend using 80/20 ground beef for the best flavor, but feel free to use leaner ground beef if you prefer.
Chorizo: I like using pork chorizo but beef chorizo also works.
Worcestershire sauce
Garlic cloves, crushed: I recommend using fresh garlic rather than the jarred minced garlic.
Salt
Smoked paprika: Regular paprika also works in a pinch.
Dried oregano
Hamburger buns: I highly recommend getting brioche buns.
Recipe FAQs
Are these burgers spicy?
While these burgers definitely have a kick they won't blow your head off. Feel free to adjust the amount of cayenne pepper and red pepper flakes to suit your personal preference.
Do I need to drain the diced tomatoes before adding to the avocado mixture?
Nope, go ahead and just add the whole can.
What if I don't have a grill?
If you don't have a grill these burgers can be made on the stove using a grill pan or a cast iron skillet.
More recipes for you to enjoy.
Made these Southwest Chorizo Burgers? Let me know what you think in the comments!
Recipe
Southwest Chorizo Burgers
These delicious Southwest Chorizo Burgers are packed with flavor and served with a creamy tomato and avocado topping.
Featuring Red Gold Petite Diced Tomatoes with Green Chilies, ground beef, chorizo and fresh ingredients, these tasty burgers take less than 20 minutes to make and are perfect for the summer grilling season!
4.94 from 15 votes
8 hamburger buns I recommend brioche buns
For the burgers
2 tbsp dried minced onion
2 cloves garlic, crushed
3 avocados, peeled, pitted and mashed
1 lime, juiced
⅛ tsp red pepper flakes
Instructions
In a mixing bowl combine all ingredients for the avocado topping. Taste and season with additional salt and pepper as desired. Chill before serving.
Preheat the grill on the highest heat setting until smoking hot.
Place ground beef to a large mixing bowl. Then add chorizo to the same bowl torn (or cut) into small pieces. Add Worcestershire sauce, dried onion and garlic. Mix until just combined and formed into 8 even patties.
In a flat dish combine salt, paprika, cumin, cilantro and cayenne pepper and swirl to combine.
Place each burger into the dish to coat both sides thoroughly with the spice mix.
When the grill is hot, grill burgers on high heat for about 2 minutes per side.
Then turn the heat to medium low and remove from the burgers from direct heat. Continue to grill over indirect heat for an additional 4-6 minutes.
\*This can be achieved by using a higher rack found on many gas grills or by placing the coals on only one side of a charcoal grill.\*
During the last minute of grilling place the buns cut side down on the grill to toast.
Remove buns and burgers from the grill to a foil lined baking sheet. Cover the meat with foil and allow to rest for about 5 minutes before serving.
Top with the avocado mixture and enjoy!
Keyword Burger, grilling

**5.** <https://djalalicooks.com/green-chili-chorizo-burgers/>

CUISINES / GRILL / HOLIDAY / MAINS / MEXICAN
Green Chili Chorizo Burgers
Hello and welcome! With grilling season and summer cookouts in full swing, I have a different take on a burger today: Green Chili Chorizo Burgers. This recipe gives burgers a makeover with Mexican flavors and ingredients. These ground pork and chorizo burgers are so juicy and the tomatillo sauce is bright and punchy; with pepper jack cheese and tons of fresh cilantro. This dish is a great Mexican-inspired burger recipe, perfect for any summer barbecue!
Ground Pork and Chorizo
Rather than beef burgers, we are using a combination of ground pork and my favorite sausage: Mexican Chorizo. Start by removing the chorizo from its casing and mix it with the ground pork, and set aside while we gather the rest of the ingredients.
Shred a cup of pepper jack cheese. We have a 4-ounce can of green chiles, finely diced red onion, and tomatillo salsa. You can make your own if you like, but I opted for my favorite Trader Joe’s version. Mix the can of green chiles, onions and about 3 tablespoons of the salsa verde in a bowl and set aside.
Form the meat mixture into 8 balls, then flatten into 5-inch patties and sprinkle with Kosher salt and black pepper. Great! Now, get the grill going. We will grill these over a hot fire, just as you would any other burger. These cook fast, so have all your ingredients right near the grill.
Grill the burgers over the flame, with the lid closed, for about 5 minutes on its first side, then flip.
Once flipped to their second side, top each burger with 1-1.5 tablespoons of the salsa verde mixture and add 2 tablespoons of the shredded pepper jack cheese.
Close the lid and let cook for about 5 more minutes. When the burgers are cooked through and the cheese is melted, transfer burgers to a platter to rest while you toast the buns.
Burger Assembly
Place a burger on a toasted bottom bun and spread a layer of mayonnaise on the toasted top bun. I like extra spicy, so I am topping these with pickled jalapeños. Then I have some shredded iceberg and fresh cilantro.
Chorizo has a good amount of fat so it keeps the ground pork from drying out on the grill, not to mention the flavor is so good! These burgers stayed juicy and tender. The salsa verde is such a welcome flavor on a burger, plus that pepper jack adds some richness. Then you have the fresh juicy crunch of iceberg and the fresh cilantro. All-in-all, this is my new favorite burger, sure to be on repeat all grilling season long!
In these warmer summer temperatures, I find I crave spicy fresh Mexican flavors more often than in the colder months. If you’re like me and have a Mexican food craving, definitely make these Green Chili Chorizo Burgers, or you can find other great Mexican flavors and recipes, like Beef Tamales , or Mexican Pizza on the blog. Head over to Pinterest to check out the full list of recipes. Take care everyone, and be well. xo Kelly
Key Equipment

**6.** <https://www.allrecipes.com/recipe/75821/chorizo-burger/>

1 pinch powdered saffron
Directions
Start the burgers: Mix ground sirloin and chorizo together with your hands in a large bowl until well combined. Set aside to let the flavors blend while you cook the onions and make the sauce.
Cook the onions: Heat oil in a large skillet over medium heat. Add onions, brown sugar, salt, and pepper; cook and stir until onions are golden brown, about 15 minutes.
At the same time, make the sauce: Heat oil in a skillet over medium-high heat. Add onion and sauté until tender. Transfer onion to a blender. Add ranch dressing, red pepper, paprika, and saffron; pulse until fairly smooth. Refrigerate until needed.
Finish the burgers: Preheat an outdoor grill for high heat and lightly oil the grate. Form meat mixture into four patties, slightly larger than the buns.
Cook burgers on the preheated grill until well done, about 5 minutes per side. Split buns in half and spread butter on the insides. Toast briefly on the grill.
Place burgers onto buns and top with caramelized onions, ranch sauce, and Manchego cheese.
I Made It

**7.** <https://www.foxvalleyfoodie.com/mexican-chorizo-burger/>

Mexican Chorizo Burger
Loaded with creamy guacamole, pickled onions, and spicy cheese, this Mexican chorizo burger is dripping with flavor! The patties are crafted with a blend of beef and chorizo sausage and are perfect for topping with your favorite Mexican flavors.
What is chorizo?
Chorizo is a popular spicy sausage in Mexican and Spanish cuisines. Traditionally it is made of pork and heavily seasoned with paprika, which gives it the distinctive red color it is known for. You can find chorizo as raw sausage or semi-cured.
For this recipe, it is important to use raw sausage, as shown in the next photo. If you cannot find it in bulk packaging, buy raw chorizo sausage and cut the meat out of the casings. This can also be used to make my chorizo chili recipe !
How to make a chorizo burger patty
Chorizo burger patty ingredients are simply a mixture of beef and raw chorizo sausage with bread crumbs as a binder. Since the fresh chorizo sausage is so strongly flavored the beef is needed to ensure the sausage seasonings don't overwhelm the flavor of the burger. I find two parts beef to one part chorizo to be the ideal mixture. However, you could also substitute ground pork instead of beef.
When making gourmet burger patties , I never recommend mixing the beef, as it can make the burger patty tough. However, that is unavoidable when combining two forms of meat, or making blended burgers . To combat the toughness of an over-worked patty I add breadcrumbs... breaking another cardinal rule of burger making.
Typically, I would argue you are making a meatloaf sandwich when adding breadcrumbs to a meat mixture, but since there is no way around overworking the meat when combining the beef and chorizo, I find breadcrumbs to be an acceptable deviation to get the ideal tenderness back into the patty.
Form your patties by mixing the beef, chorizo, and breadcrumbs thoroughly, then press flat into four equal patties.
Chorizo Burger Toppings
Your chorizo burger patty is the perfect canvass to add your favorite South-of-the-border flavors on top of the burger. Lettuce, cheese, onion, and guacamole are great starts, but even this can be taken to the next level.
Avocado - For simplicity, my recipe includes a basic guacamole-style mixture, but if you are feeling adventurous my roasted tomatillo guacamole would make this burger taste insane!
Cheese - A spicy cheese, such as pepper jack is a great fit for this burger. My store sells a Ghost pepper cheese, which I think is even better!
Onions - Using quick pickled onions adds a tangy crunch that cuts through the richness of the burger.
Hot Sauce - This delicious burger doesn't need a condiment, but hot sauce would be a perfect upgrade.
You can get creative with any other toppings you wish to add. Pico de Gallo or even tomatillo salsa would each be a good fit. Combining tomatillo salsa with sour cream would transform it into a phenomenal sauce for this burger! Otherwise, keep it simply with a little fresh cilantro.
How to cook the burger patty
Since this burger patty includes pork sausage, say goodbye to rare burgers. Place burgers in a cast iron skillet set over medium heat and cook the chorizo patty for approximately 4 minutes per side, or until the internal temperature reaches 160 degrees.
It is important to note that your cooking time and burner temperature will vary depending on your stove and cookware. I have one pan that conducts heat exceptionally well, requiring me to cook burgers on low. Other pans require medium-high heat. Whenever cooking raw meat, I recommend using a digital meat thermometer to ensure your food is a safe temperature.
Tip: Do NOT press the patty while it cooks. This will expel the flavorful juices and result in a dry burger!
Best bun for these burgers
There is nothing particularly Mexican about Pretzel buns, but these soft and chewy buns work perfectly with chorizo burgers. They are my top choice. Otherwise, brioche buns are always a great choice for any burger. This is a gourmet burger, so it deserves a fresh bakery bun, don't downgrade the sandwich with cheap packaged hamburger buns from the bread aisle.
Mexican Chorizo Burgers
Loaded with creamy guacamole, pickled onions, and spicy cheese, this Mexican chorizo burger is dripping with flavor!
5 from 1 vote
1 pound ground beef (recommend 80/20 beef)
▢
4 slices Pepper Jack cheese
▢
2 avocados (peeled and pit removed)
▢

**8.** <https://2cookinmamas.com/chorizo-beef-burgers-secretrecipeclub/>

Chorizo Burgers
Print Recipe
Chorizo Burgers are a delicious take on a traditional burger. A combination of chorizo and ground beef makes them both moist and spicy. Grill for six minutes, top with cheese and your favorite condiments and watch them disappear. Perfect for Memorial Day, 4th of July, or backyard BBQs.
Burger With Chorizo
I love burgers and this chorizo burger is high on my list of favorites. It is a combination of the wonderful flavor of a delicious beef burger and the spicy, moist taste of pork sausage, in this case, chorizo. Alone the chorizo would be too powerful and spicy but cutting it with the beef gives it the perfect base from which to shine.
These burgers are super simple to make, even easier than my Mexican Chicken Burgers or Rodeo Burgers , and a great addition to any BBQ. It's the taste of Mexico in a simple burger that has just 2 ingredients, cooks up quickly, and is loaded with incredible flavor.
Why This is the Best Chorizo Burger Recipe
Quick - ready in about 20 minutes
Easy - with a total of just 2 ingredients
Moist and extremely flavorful
a summer BBQ favorite
What is Chorizo?
Chorizo is a pork sausage that originated from the Iberian Peninsula. In Spain, the chorizo is mixed with garlic and smoked paprika then fermented and cured. It is usually eaten on a charcuterie plate much like salami or pepperoni.
Nowadays there are chorizos using a variety of meat such as chicken, venison, and turkey as well as plant-based options that are usually accented with herbs and local spices.
Beef Chorizo vs Pork Chorizo
Beef Chorizo is now available in stores. It is made similar to Mexican chorizo with herbs and spices but has the rich taste of beef as opposed to classic pork.
Mexican Chorizo vs Spanish Chorizo
Mexican chorizo, a fresh rather than smoked sausage, is much spicier than its Spanish counterpart. Pork is mixed with local chiles, giving it chorizo's well-known red color, as well as vinegar for more of a tangy flavor.
Ingredients
Ground Beef - any type of ground beef can be used but the best choice is lean ground beef as the amount of fat in the chorizo will keep the burgers moist.
Chorizo - I prefer to use pork chorizo for the moistness it delivers as well as adding additional layers of flavor to complement the ground beef. You can use beef chorizo but the flavor will be more of a typical beef burger.
Salt & Pepper - enhances the flavor of the beef and pork
Cheese Slices - any type of cheese that melts well can be used. I like the strong taste of cheddar to balance out the spicy chorizo.
Hamburger Buns - use bakery-fresh buns for the best compliment to these gourmet burgers.
Which Chorizo to Use for These Burgers
Pork chorizo is your friend! You can think of it as the key to both the flavor and moistness in this hamburger with chorizo. It has a high-fat content which works well with the leaner ground beef and aids in keeping the burger together.
Best Bun for Chorizo Burgers
Any type of hamburger bun can be used for these chorizo and beef burgers. Since I think of this as a gourmet burger I like to opt for fresh bakery buns. These can be any type from a crusty roll to a brioche bun to a pretzel bun. But please stay away from the cheap packaged hamburger buns for this juicy burger.
Chorizo Burger Toppings
My chorizo burgers recipe has cheddar cheese, lettuce, and tomato for toppings. Here are some others that would be great on this burger:
Fried Egg
Hot Sauce
Onions
You can use any condiments for your chorizo burger sauce. Ketchup, mustard, mayo, ranch dressing, salsa, or Mexcian cheese sauce like queso.
How to Make Chorizo Burgers
Place Mexican raw chorizo and ground beef in a bowl.
Mix with fingers until just combined.
Form into 5-6 burgers.
Preheat the grill to medium heat and place chilled chorizo and beef burgers on the grill. Cook for 3 minutes.
Flip burgers and cook an additional 3 minutes until they are fully cooked.
Tip: Do not press this burger flat while cooking as it will remove all the flavor and result in a dry burger.
Recipe Variations
You can change the meat you mix with the chorizo for the patties and make:
Pork and Chorizo Burgers - with ground pork
Chicken and Chorizo Burgers - with ground chicken
Turkey and Chorizo Burgers - with ground turkey
You can also change the preparation and make a chorizo smashburger. Just mix the burger mixture and form into 2-4 ounce balls. Place on a hot skillet, pressing them down flat as they cook so the burger develops crunchy, craggy edges around the outside. Add your favorite toppings and serve on a small bun.
Tips for Making Burger Patties
✔ When mixing the two types of meat together, mix as little as possible to avoid a tough burger.
✔ When forming the patties, divide the mixture and form into patties quickly with as little handling as possible. Make a small indent in the center to keep the burger from balling up.
✔ Make the burgers early and refrigerate to keep them cool. This will help them stay together better.
✔ Turn them as little as possible on the grill. Just 3 minutes per side should be adequate. However, do make sure these burgers are cooked thoroughly due to the sausage content.
How to Store, Freeze, and Reheat Chorizo Hamburger Patties
Store - Cooked hamburgers can be stored in the refrigerator for 4-5 days providing they haven't been left at room temperature for more than 2 hours.
Freeze - Cooked hamburgers can be frozen for up to 4 months. Store in freezer bags or wrapped tightly in freezer paper.
Reheat - The easiest way to reheat cooked burgers with chorizo is in the microwave. Place them on a microwave-safe plate covered lightly with a paper towel and heat on high for -2 minutes. You can also reheat them in a conventional or toaster oven, wrapped tightly in foil. at 350 degrees for about 8 minutes.
What to Serve with Chorizo Burgers
These burgers go great with all the usual burger sides such as potato chips, zucchini chips , french fries, onion rings, potato salad , coleslaw, corn on the cob , and baked beans.
Chorizo Frequently Asked Questions
What kind of meat is chorizo?
The most common meat in chorizo is pork. You can also find it made with beef or other meats.
What spices are in chorizo?
Chorizo is seasoned with spices used most often in Latin and Hispanic foods. Its primary flavor comes from a mix of ground chiles and herbs such as chili pepper, garlic, oregano, paprika, and salt. Chorizo meat may include coriander and vinegar as well.
How spicy is chorizo sausage?
The spiciness of chorizo can vary depending on the amount and type of chili pepper. Most chorizo found in grocery stores has a low to medium heat level.
Can you mix chorizo and hamburger?
Absolutely! It's what you do when making ground beef and chorizo burgers.
Is chorizo healthy to eat?
Chorizo is a high-protein, high-calorie, high-fat, high-sodium, low-carb food. It does have some health benefits with being a good source of B vitamins, protein, and selenium. It's great for low-carb and ketogenic diets.
More Burger Recipes

**9.** <https://www.bettycrocker.com/recipes/beef-and-chorizo-burgers-with-roasted-chile-mayonnaise/36037258-29de-476b-9b4b-5a0407117d14>

1 medium tomato, coarsely chopped
Steps
1
Heat gas or charcoal grill. In small bowl, mix mayonnaise, garlic, lime juice and cilantro. Cover; refrigerate.
2
Remove stem, seeds and membranes from chile; cut chile lengthwise into quarters. Place skin side down on grill. Cover grill; cook over medium heat about 10 minutes or until skin is blackened and blistered. Immediately place chile in bowl. Cover tightly with plastic wrap; cool 5 minutes. Peel off blackened skin; rinse with water. Set aside.
3
In large bowl, mix beef, chorizo, salt and pepper. Shape mixture into 4 patties, 1/2 inch thick.
4
Place patties on grill over medium heat. Cover grill; cook 11 to 13 minutes, turning once, until meat thermometer inserted in center of patties reads 160°F. During last 2 minutes of cooking, top each patty with cheese and place buns, cut sides down, on grill. Cook until cheese is melted and buns are toasted. Remove burgers and buns from grill; cover to keep warm.
5
Finely chop roasted chile; stir into mayonnaise mixture. Spread 1 tablespoon mixture on cut sides of buns. Place burgers on bottom halves of buns; top with tomato. Cover with top halves of buns.
Nutrition
560 Calories, 35g Total Fat, 36g Protein, 27g Total Carbohydrate, 6g Sugars
Nutrition Facts

**10.** <https://www.tasteofhome.com/recipes/chorizo-burgers/>

View Recipe
Directions
In a large bowl, whisk sugar, water and vinegar together until sugar is dissolved. Add red onion and jalapeno; let stand at least 1 hour.
Combine beef and chorizo; shape into two 3/4-in.-thick patties. Sprinkle with salt and pepper. Grill burgers, covered, over medium heat until a thermometer reads 160°, 6-8 minutes on each side. Grill buns over medium heat, cut side down, until toasted, 30-60 seconds. Drain pickled vegetables. Serve burgers on buns with spinach, pickled vegetables and horseradish.
Peppers (Hot)

**chorizo burger**

**1.** <https://honest-food.net/chorizo-burger-recipe/>

As an Amazon Associate I earn from qualifying purchases.
If you like Mexican food, or really American Southwestern food, this chorizo burger is for you.
A mash-up of border cuisines, the burger itself is the star, loaded with flavor and super easy to make at home — but there are a few tricks you need to know first.
Photo by Holly A. Heyser
I experimented with a wide variety of different ways to make a chorizo burger, ranging from 100 percent chorizo to different types of chorizo to smaller proportions of the spicy sausage.
For starters, you cannot use Spanish chorizo for this recipe; it’s a dry cured salami, basically, and won’t work. You need fresh chorizo for a chorizo burger. Mexican chorizo is what most people will work with, but freshly made chorizo Argentino is excellent, too. Even green chorizo works, and is a fun change of pace.
Let’s assume for a moment that you are not using your own, homemade chorizo. It will be better if you do, but I know that’s asking a lot for a simple chorizo burger.
OK. Store-bought Mexican chorizo. If you are using the stuff in the tube, which is the most widely available form of Mexican chorizo, know that it is very wet and will not form patties all by itself. And even chorizo you buy freshly made from a carniceria will be too loose to go 100 percent chorizo.
After experimenting, I find that about 1/4 to 1/3 supermarket chorizo to ground beef or venison is about right. You can go as high as 1/2 chorizo if you use the freshly made stuff from the MexiMart, because it will hold its shape better.
Also, since chorizo is both finely ground and fatty, I prefer to use fairly lean and also finely ground beef, bison or venison. This is a great use for that venison burger with no added fat you might have in your freezer. If you are buying ground beef to go with this, go with the 10 percent fat variety if you can find it. Don’t go too much higher or your chorizo burger will be a fat bomb.
Making a chorizo burger is as easy as mixing the two meats and making patties. You can make them as regular homemade burgers, which is what I do when grilling, or as smashburgers if you are cooking inside. If you happen to have a comal , use that because it’s easier to slide the patty off the iron with no sides that it is when using a frying pan. But both work.
Photo by Holly A. Heyser
To make a proper smashburger, you need another heavy pan or a bacon press to squash the patty. Just have one or the other handy.
Now, on to toppings. They are, of course, up to you. But I really like the combination you see in the pictures. Lettuce, or in my case sorrel leaves from the garden, slabs of roasted green Hatch chiles, pepper jack cheese, and a special mayo. Chopped, caramelized onions are a really good addition, too.
You make the mayo by putting fresh cilantro, mayonnaise and some more roasted green chiles in a blender. Puree and add salt to taste.
So yeah, this is a pretty decadent chorizo burger. But it’s totally worth it.
5 from 8 votes
Chorizo Burger
I normally use homemade Mexican chorizo and home ground venison for this, but store-bought ground beef, bison, turkey or pork will work, as will store-bought chorizo.
Salt to taste
Instructions
Start by heating the 3 tablespoons of vegetable oil in a pan over medium-high heat. Add the minced onion and let this cook, stirring often, until the onion has nicely browned. Turn off the heat and set aside when it's ready.
If you are starting from fresh peppers, you will need to roast, peel and deseed them. This is a good tutorial on that , or you can use canned or pre-frozen roasted chiles.
Add all the ingredients for the mayo and puree. Add salt to taste. You will have some left over, so keep it in a container in the fridge, where it will last a couple weeks.
Mix the ground meats together and knead well so they combine cohesively. Form into balls and slightly flatten them. If you are grilling, just form normal patties and grill. What follows is for a smashburger.
Get a comal or griddle or large frying pan hot. Add the 1 tablespoon of vegetable oil. Set one of the balls of meat in the center of the oil, and use it to spread the oil around a little. Slick the underside of a bacon press or other pan with some oil. Press the meat into a patty of about 1/2 inch thick, more or less. Hold the pressure for about 30 seconds, then slide the bacon press off the patty to the side. Don't lift straight up or the patty will break. Salt the patty as it cooks.
Let the meat cook for about 90 seconds more, then flip. Salt the other side. Add some onions to the middle of the patty and top with a slice of cheese. I like to put a metal bowl over the burger now to melt the cheese. Let this sit for another minute to 2 minutes, depending on how well cooked you like your burgers. While this is happening, lay the lettuce leaves on your buns and top with a little of the mayo.
To build the burger, set the patty on the bun, then top with some of the roasted chiles and some more mayo. Serve at once. You can also layer like this: patty, onions, green chiles, then cheese. The greenery always touches the bun, and the mayo or other sauce goes on between lettuce and burger. °
Notes
NOTE: If you are making a lot of these, set a cooling rack over a baking sheet in the oven and turn the oven to 200°F. You can put the buns in there, too to stay warm.
Nutrition
Calories: 641kcal | Carbohydrates: 30g | Protein: 40g | Fat: 40g | Saturated Fat: 23g | Cholesterol: 133mg | Sodium: 1194mg | Potassium: 591mg | Fiber: 2g | Sugar: 5g | Vitamin A: 694IU | Vitamin C: 23mg | Calcium: 273mg | Iron: 6mg
Nutrition information is automatically calculated, so should only be used as an approximation.
Tried this recipe? Tag me today!Mention @huntgathercook or tag #hankshaw !
Categorized as:

**2.** <https://www.foodnetwork.com/recipes/ree-drummond/chorizo-burgers-9422032.amp>

Preheat the oven to 425 degrees F.
Put the bacon on a sheet pan lined with foil. Bake until crispy, 18 to 20 minutes.
Meanwhile, make the cilantro mayo: Mix the mayo with the chopped cilantro and a pinch of salt and pepper in a small bowl. Set aside.
Preheat a large cast-iron skillet over medium heat.
For the patties, mix the chuck, chorizo, green chiles, a pinch of salt and 1/4 teaspoon black pepper in a large bowl until combined well. Pinch off a fourth of the meat mixture, forming it into a disc. Repeat with the remaining meat to make 3 more discs. Put 2 tablespoons olive oil in the preheated skillet, then add the patties. Using the bottom of a spatula, smash the patties until they are about 1/2-inch-thick. Fry until cooked through, 4 to 5 minutes per side, then remove to a plate.
Meanwhile, start the eggs. Heat the remaining olive oil and the butter in a nonstick skillet over medium heat. Add the eggs and cook sunny-side up, 5 to 6 minutes for a slightly runny yolk. Remove the eggs with a slotted spatula to drain or remove the eggs to a paper towel-lined plate to drain.
Spread the bottom of each bun with some of the cilantro mayo and place on plates or a serving dish. Top each with a patty and 2 pieces of bacon. Top each with lettuce, tomato and an egg; drizzle with some hot sauce. Spread the remaining cilantro mayo on the bun lids, then place them carefully on top of the burgers.
Serve alongside the Taco Tots.
Taco Tots:
Preheat the oven to 425 degrees F.
Toss the potato tots and taco seasoning on a sheet pan. Bake until crisp, about 20 minutes. Remove from the oven, sprinkle over the cheese and return to the oven to melt the cheese, 5 minutes more.
Show More

**3.** <https://www.bettycrocker.com/recipes/beef-and-chorizo-burgers-with-roasted-chile-mayonnaise/36037258-29de-476b-9b4b-5a0407117d14>

1 medium tomato, coarsely chopped
Steps
1
Heat gas or charcoal grill. In small bowl, mix mayonnaise, garlic, lime juice and cilantro. Cover; refrigerate.
2
Remove stem, seeds and membranes from chile; cut chile lengthwise into quarters. Place skin side down on grill. Cover grill; cook over medium heat about 10 minutes or until skin is blackened and blistered. Immediately place chile in bowl. Cover tightly with plastic wrap; cool 5 minutes. Peel off blackened skin; rinse with water. Set aside.
3
In large bowl, mix beef, chorizo, salt and pepper. Shape mixture into 4 patties, 1/2 inch thick.
4
Place patties on grill over medium heat. Cover grill; cook 11 to 13 minutes, turning once, until meat thermometer inserted in center of patties reads 160°F. During last 2 minutes of cooking, top each patty with cheese and place buns, cut sides down, on grill. Cook until cheese is melted and buns are toasted. Remove burgers and buns from grill; cover to keep warm.
5
Finely chop roasted chile; stir into mayonnaise mixture. Spread 1 tablespoon mixture on cut sides of buns. Place burgers on bottom halves of buns; top with tomato. Cover with top halves of buns.
Nutrition
560 Calories, 35g Total Fat, 36g Protein, 27g Total Carbohydrate, 6g Sugars
Nutrition Facts

**4.** <https://tasty.co/recipe/mexican-chorizo-burger>

Estimated values based on one serving size.
Preparation
Mix together the patty ingredients until combined.
Form the beef mixture into 3 round patties.
Heat oil in a pan over medium heat.
Cook the burgers for 3 minutes on the first side, flip, and place a slice of manchego cheese on top.
Cook for 6 more minutes until the cheese is melted.
Assemble the burgers on the buns with guacamole, cotija, pico de gallo, and sour cream.
Enjoy!

**5.** <https://www.allrecipes.com/recipe/75821/chorizo-burger/>

1 pinch powdered saffron
Directions
Start the burgers: Mix ground sirloin and chorizo together with your hands in a large bowl until well combined. Set aside to let the flavors blend while you cook the onions and make the sauce.
Cook the onions: Heat oil in a large skillet over medium heat. Add onions, brown sugar, salt, and pepper; cook and stir until onions are golden brown, about 15 minutes.
At the same time, make the sauce: Heat oil in a skillet over medium-high heat. Add onion and sauté until tender. Transfer onion to a blender. Add ranch dressing, red pepper, paprika, and saffron; pulse until fairly smooth. Refrigerate until needed.
Finish the burgers: Preheat an outdoor grill for high heat and lightly oil the grate. Form meat mixture into four patties, slightly larger than the buns.
Cook burgers on the preheated grill until well done, about 5 minutes per side. Split buns in half and spread butter on the insides. Toast briefly on the grill.
Place burgers onto buns and top with caramelized onions, ranch sauce, and Manchego cheese.
I Made It

**6.** <https://jamjarkitchen.com/2022/06/02/southwest-chorizo-burgers/>

Southwest Chorizo Burgers
Print Recipe
These delicious Southwest Chorizo Burgers are packed with flavor and served with a creamy tomato and avocado topping.
Featuring Red Gold Petite Diced Tomatoes with Green Chilies , ground beef, chorizo and fresh ingredients, these tasty burgers take less than 30 minutes to make and are perfect for the summer grilling season!
Post sponsored by Red Gold Tomatoes
Summer has arrived and burgers are on the menu! While I love a classic cheeseburger as much as the next person, these delicious chorizo burgers have a southwestern twist that the whole family adores.
Mixing store bought chorizo with the ground beef infuses the patties with flavor. They are then topped with a tasty avocado spread that can double as a fabulous dip.
Be sure to use Red Gold Petite Diced Tomatoes with Green Chilies for the best results!
Jump to:
Who doesn't want free recipes?
Why Choose Red Gold Tomatoes?
For over 75 years Red Gold Tomatoes has been providing the highest quality, U.S. grown tomato products available. With unparalleled attention to detail and unwavering commitment quality, Red Gold sources their tomatoes from sustainably run family farms in the midwest and only use non-BPA liners to pack their products. Not to mention they simply taste the best of any canned tomato product I've tried!
Red Gold Tomatoes are available at grocery stores nationwide so check them out at a grocer near you.
For this recipe you will need mixing bowls, a foil lined baking sheet and a grill.
Ingredients
Ground beef: I recommend using 80/20 ground beef for the best flavor, but feel free to use leaner ground beef if you prefer.
Chorizo: I like using pork chorizo but beef chorizo also works.
Worcestershire sauce
Garlic cloves, crushed: I recommend using fresh garlic rather than the jarred minced garlic.
Salt
Smoked paprika: Regular paprika also works in a pinch.
Dried oregano
Hamburger buns: I highly recommend getting brioche buns.
Recipe FAQs
Are these burgers spicy?
While these burgers definitely have a kick they won't blow your head off. Feel free to adjust the amount of cayenne pepper and red pepper flakes to suit your personal preference.
Do I need to drain the diced tomatoes before adding to the avocado mixture?
Nope, go ahead and just add the whole can.
What if I don't have a grill?
If you don't have a grill these burgers can be made on the stove using a grill pan or a cast iron skillet.
More recipes for you to enjoy.
Made these Southwest Chorizo Burgers? Let me know what you think in the comments!
Recipe
Southwest Chorizo Burgers
These delicious Southwest Chorizo Burgers are packed with flavor and served with a creamy tomato and avocado topping.
Featuring Red Gold Petite Diced Tomatoes with Green Chilies, ground beef, chorizo and fresh ingredients, these tasty burgers take less than 20 minutes to make and are perfect for the summer grilling season!
4.94 from 15 votes
8 hamburger buns I recommend brioche buns
For the burgers
2 tbsp dried minced onion
2 cloves garlic, crushed
3 avocados, peeled, pitted and mashed
1 lime, juiced
⅛ tsp red pepper flakes
Instructions
In a mixing bowl combine all ingredients for the avocado topping. Taste and season with additional salt and pepper as desired. Chill before serving.
Preheat the grill on the highest heat setting until smoking hot.
Place ground beef to a large mixing bowl. Then add chorizo to the same bowl torn (or cut) into small pieces. Add Worcestershire sauce, dried onion and garlic. Mix until just combined and formed into 8 even patties.
In a flat dish combine salt, paprika, cumin, cilantro and cayenne pepper and swirl to combine.
Place each burger into the dish to coat both sides thoroughly with the spice mix.
When the grill is hot, grill burgers on high heat for about 2 minutes per side.
Then turn the heat to medium low and remove from the burgers from direct heat. Continue to grill over indirect heat for an additional 4-6 minutes.
\*This can be achieved by using a higher rack found on many gas grills or by placing the coals on only one side of a charcoal grill.\*
During the last minute of grilling place the buns cut side down on the grill to toast.
Remove buns and burgers from the grill to a foil lined baking sheet. Cover the meat with foil and allow to rest for about 5 minutes before serving.
Top with the avocado mixture and enjoy!
Keyword Burger, grilling

**7.** <https://www.chilesandsmoke.com/beef-and-chorizo-burger/>

Beef and Chorizo Burger, Flavors of Arizona
Jump to Recipe · Print Recipe
Bite into the Southwest, it won’t sting.
Burgers are the best, let’s just face it. Crispy beef patties are asking to be topped with anything in your fridge, waiting to discover the perfect blankets of flavor. The ultimate challenge is all about creating that balance of texture, spice, sweetness, and savory without it being just ridiculous. Arizona inspires this beef and chorizo burger, topped with charred nopales, creamy muenster cheese, and refreshing cilantro crema.
Local Inspiration on a Bun
The local Arizona Beef Council approached me to create a new recipe featuring beef (surprise) for National Burger Month. My life has always been in Phoenix, born and raised in the desert. Naturally, creating a burger inspired by home and local culture came to mind.
Thinking of Arizona-inspired cuisine, the obvious ideas are Mexican food. Tacos, burritos, asado, barbacoa; all the good stuff we see in shops and stands. Let’s make sure there’s some chorizo for good measure (see below).
From Tacos to Burgers
Let’s quickly break down the schematics for this savory beef and chorizo burger:
Carne Asada – The beef burger is the star, just like the steak in this dish. Let’s pull some of those flavors together.
Chorizo – Adding in a little chorizo adds some sweet heat, also tying in the other ingredients. The crispy bits provide some texture as well.
Nopales – Cactus you can grill, and it’s so good. These have a great texture and earthiness when charred, resembling grilled okra or green beans. Chorizo pairs extremely well nopales.
Muenster cheese – Choosing this cheese might surprise you, but it’s commonly used regionally for Mexican food. This cheese has a profile that reminds me of queso Oaxaca but in slice-form, holding all of the crispy bits in place. The orange comes from annatto seeds, also used in making achiote paste , adobos , and al pastor.
Need a fresh chorizo recipe ? Yup, we got that.
Layering the Flavors
Building up a burger with chorizo and nopales considers some planning. Cooking everything on a flat top, skillet, or griddle makes the entire process really simple. Charring each of the ingredients becomes less stressful if you have enough room to slide things around. Utilizing a 2-zone cooking surface is the easiest way, that’s why I’m using a 2-burner flattop. I’ll leave one side for searing, and the second for keeping the food warm:
Char the nopales. These simply require some salt, and a hot surface. Char on medium-high heat for 3-4 minutes per side.
Cook the chorizo. Cautiously cook the chorizo, making sure not to burn it. This usually cooks quickly, and right before it’s done you can add in the nopales slices you just cooked. Move that over to the cooler side of the griddle.
Sear the burger. Set it down and don’t move it for a few minutes, until you form a nice crust. Flip and finish it on the second side.
Bond the topping with the cheese. Make a small pile of the nopales and chorizo, and lay a slice of the muenster on top. This will keep the ingredients together, so you can move it on top of the burger.
Arizona inspires this beef and chorizo burger, topped with charred nopales, creamy muenster cheese, and refreshing cilantro crema.
Total Time: 20
1/8 cup cilantro leaves, finely chopped
2 tsp fresh lime juice
salt to taste
2 cactus paddles (nopales) trimmed and washed
1 tsp kosher salt
2 beef burgers, 3-4oz each (80/20 preferred)
1 tsp kosher salt
Cook Mode Prevent your screen from going dark
Instructions
Mix the ingredients together for the crema. Season and adjust. Keep in the fridge until needed.
Preheat the heating surface to medium-high heat. If using a flat top or griddle, set up a 2-zone area with the second side at low.
Lightly salt and sear the nopales for 3-4 minutes per side until lightly charred. Flip as needed. When cooked, remove from heat and slice into thin strips.
Cook the chorizo. Stir frequently, making sure it crisps but doesn’t burn. Right before it’s finished, stir in the nopales to mix together. Remove from heat. If using a flat top or griddle, move to the cooler side.
Toast the buns. We have that delicious chorizo fat for a reason.
Mix the salt, pepper, oregano, and garlic powder together. Season one side of the beef burger and sear it on the griddle, face down. Season the top of the burger. Allow it to crisp up on the bottom, about 3-4 minutes. Flip when you have a nice crust and continue to cook.
Divide the chorizo and cactus into small piles to go onto the burger. Place a slice of the muenster cheese on each pile. The cheese will melt, holding everything together. Slide this pile on top of the burger and continue to cook until the preferred temperature.
Build your buns with the crema, and then the burger and toppings.
Notes
I recommend using a lighter bun, such as brioche or white bread. The burger and toppings are heavier and rich so you want to make sure the bun isn’t as well.
Author: Brad Prose

**8.** <https://www.foxvalleyfoodie.com/mexican-chorizo-burger/>

Mexican Chorizo Burger
Loaded with creamy guacamole, pickled onions, and spicy cheese, this Mexican chorizo burger is dripping with flavor! The patties are crafted with a blend of beef and chorizo sausage and are perfect for topping with your favorite Mexican flavors.
What is chorizo?
Chorizo is a popular spicy sausage in Mexican and Spanish cuisines. Traditionally it is made of pork and heavily seasoned with paprika, which gives it the distinctive red color it is known for. You can find chorizo as raw sausage or semi-cured.
For this recipe, it is important to use raw sausage, as shown in the next photo. If you cannot find it in bulk packaging, buy raw chorizo sausage and cut the meat out of the casings. This can also be used to make my chorizo chili recipe !
How to make a chorizo burger patty
Chorizo burger patty ingredients are simply a mixture of beef and raw chorizo sausage with bread crumbs as a binder. Since the fresh chorizo sausage is so strongly flavored the beef is needed to ensure the sausage seasonings don't overwhelm the flavor of the burger. I find two parts beef to one part chorizo to be the ideal mixture. However, you could also substitute ground pork instead of beef.
When making gourmet burger patties , I never recommend mixing the beef, as it can make the burger patty tough. However, that is unavoidable when combining two forms of meat, or making blended burgers . To combat the toughness of an over-worked patty I add breadcrumbs... breaking another cardinal rule of burger making.
Typically, I would argue you are making a meatloaf sandwich when adding breadcrumbs to a meat mixture, but since there is no way around overworking the meat when combining the beef and chorizo, I find breadcrumbs to be an acceptable deviation to get the ideal tenderness back into the patty.
Form your patties by mixing the beef, chorizo, and breadcrumbs thoroughly, then press flat into four equal patties.
Chorizo Burger Toppings
Your chorizo burger patty is the perfect canvass to add your favorite South-of-the-border flavors on top of the burger. Lettuce, cheese, onion, and guacamole are great starts, but even this can be taken to the next level.
Avocado - For simplicity, my recipe includes a basic guacamole-style mixture, but if you are feeling adventurous my roasted tomatillo guacamole would make this burger taste insane!
Cheese - A spicy cheese, such as pepper jack is a great fit for this burger. My store sells a Ghost pepper cheese, which I think is even better!
Onions - Using quick pickled onions adds a tangy crunch that cuts through the richness of the burger.
Hot Sauce - This delicious burger doesn't need a condiment, but hot sauce would be a perfect upgrade.
You can get creative with any other toppings you wish to add. Pico de Gallo or even tomatillo salsa would each be a good fit. Combining tomatillo salsa with sour cream would transform it into a phenomenal sauce for this burger! Otherwise, keep it simply with a little fresh cilantro.
How to cook the burger patty
Since this burger patty includes pork sausage, say goodbye to rare burgers. Place burgers in a cast iron skillet set over medium heat and cook the chorizo patty for approximately 4 minutes per side, or until the internal temperature reaches 160 degrees.
It is important to note that your cooking time and burner temperature will vary depending on your stove and cookware. I have one pan that conducts heat exceptionally well, requiring me to cook burgers on low. Other pans require medium-high heat. Whenever cooking raw meat, I recommend using a digital meat thermometer to ensure your food is a safe temperature.
Tip: Do NOT press the patty while it cooks. This will expel the flavorful juices and result in a dry burger!
Best bun for these burgers
There is nothing particularly Mexican about Pretzel buns, but these soft and chewy buns work perfectly with chorizo burgers. They are my top choice. Otherwise, brioche buns are always a great choice for any burger. This is a gourmet burger, so it deserves a fresh bakery bun, don't downgrade the sandwich with cheap packaged hamburger buns from the bread aisle.
Mexican Chorizo Burgers
Loaded with creamy guacamole, pickled onions, and spicy cheese, this Mexican chorizo burger is dripping with flavor!
5 from 1 vote
1 pound ground beef (recommend 80/20 beef)
▢
4 slices Pepper Jack cheese
▢
2 avocados (peeled and pit removed)
▢

**9.** <https://patijinich.com/chef-rods-chorizo-burger/>

Chef Rod’s Chorizo Burger
Chef Rod’s Chorizo Burger
Recipe courtesy Chef Rodrigo Albarran-Torres, Mission Restaurant
1 1/4 pounds ground beef
3/4 pounds Mexican chorizo
2 cloves of garlic whole and peeled
1/4 cup water
5 slices pepper jack cheese
Tomato slices to garnish
Red onion slices to garnish
Green leaf lettuce to garnish
Hamburger buns
1 chipotle pepper from chipotle chiles in adobo sauce
1 cup of heavy mayonnaise
To Prepare
Pre-heat the oven to 350 degrees Fahrenheit.
In a large mixing bowl, combine the ground beef and the chorizo.
In a blender, add the onions, black pepper, salt, cumin, and garlic and mix at medium speed adding water. Pour the blender mixture into the beef mixture, mix well, and form into burger patties by hand.
Cook burger on a skillet, grill pan, or grill to desired temperature. Butter the buns and heat in the oven for 5 minutes.
To make the chipotle mayo:
Using a blender, mix the mayonnaise and chipotle pepper on low speed.
Spread chipotle mayo on both halves of the buns.
To assemble burger:
To assemble burger, start with the base of the bun and layer on the lettuce, a slice of tomato, sliced onions, the cooked burger patty, pepper jack cheese, cooked bacon, and the top of half of the bun.
Tags

**10.** <https://2cookinmamas.com/chorizo-beef-burgers-secretrecipeclub/>

Chorizo Burgers
Print Recipe
Chorizo Burgers are a delicious take on a traditional burger. A combination of chorizo and ground beef makes them both moist and spicy. Grill for six minutes, top with cheese and your favorite condiments and watch them disappear. Perfect for Memorial Day, 4th of July, or backyard BBQs.
Burger With Chorizo
I love burgers and this chorizo burger is high on my list of favorites. It is a combination of the wonderful flavor of a delicious beef burger and the spicy, moist taste of pork sausage, in this case, chorizo. Alone the chorizo would be too powerful and spicy but cutting it with the beef gives it the perfect base from which to shine.
These burgers are super simple to make, even easier than my Mexican Chicken Burgers or Rodeo Burgers , and a great addition to any BBQ. It's the taste of Mexico in a simple burger that has just 2 ingredients, cooks up quickly, and is loaded with incredible flavor.
Why This is the Best Chorizo Burger Recipe
Quick - ready in about 20 minutes
Easy - with a total of just 2 ingredients
Moist and extremely flavorful
a summer BBQ favorite
What is Chorizo?
Chorizo is a pork sausage that originated from the Iberian Peninsula. In Spain, the chorizo is mixed with garlic and smoked paprika then fermented and cured. It is usually eaten on a charcuterie plate much like salami or pepperoni.
Nowadays there are chorizos using a variety of meat such as chicken, venison, and turkey as well as plant-based options that are usually accented with herbs and local spices.
Beef Chorizo vs Pork Chorizo
Beef Chorizo is now available in stores. It is made similar to Mexican chorizo with herbs and spices but has the rich taste of beef as opposed to classic pork.
Mexican Chorizo vs Spanish Chorizo
Mexican chorizo, a fresh rather than smoked sausage, is much spicier than its Spanish counterpart. Pork is mixed with local chiles, giving it chorizo's well-known red color, as well as vinegar for more of a tangy flavor.
Ingredients
Ground Beef - any type of ground beef can be used but the best choice is lean ground beef as the amount of fat in the chorizo will keep the burgers moist.
Chorizo - I prefer to use pork chorizo for the moistness it delivers as well as adding additional layers of flavor to complement the ground beef. You can use beef chorizo but the flavor will be more of a typical beef burger.
Salt & Pepper - enhances the flavor of the beef and pork
Cheese Slices - any type of cheese that melts well can be used. I like the strong taste of cheddar to balance out the spicy chorizo.
Hamburger Buns - use bakery-fresh buns for the best compliment to these gourmet burgers.
Which Chorizo to Use for These Burgers
Pork chorizo is your friend! You can think of it as the key to both the flavor and moistness in this hamburger with chorizo. It has a high-fat content which works well with the leaner ground beef and aids in keeping the burger together.
Best Bun for Chorizo Burgers
Any type of hamburger bun can be used for these chorizo and beef burgers. Since I think of this as a gourmet burger I like to opt for fresh bakery buns. These can be any type from a crusty roll to a brioche bun to a pretzel bun. But please stay away from the cheap packaged hamburger buns for this juicy burger.
Chorizo Burger Toppings
My chorizo burgers recipe has cheddar cheese, lettuce, and tomato for toppings. Here are some others that would be great on this burger:
Fried Egg
Hot Sauce
Onions
You can use any condiments for your chorizo burger sauce. Ketchup, mustard, mayo, ranch dressing, salsa, or Mexcian cheese sauce like queso.
How to Make Chorizo Burgers
Place Mexican raw chorizo and ground beef in a bowl.
Mix with fingers until just combined.
Form into 5-6 burgers.
Preheat the grill to medium heat and place chilled chorizo and beef burgers on the grill. Cook for 3 minutes.
Flip burgers and cook an additional 3 minutes until they are fully cooked.
Tip: Do not press this burger flat while cooking as it will remove all the flavor and result in a dry burger.
Recipe Variations
You can change the meat you mix with the chorizo for the patties and make:
Pork and Chorizo Burgers - with ground pork
Chicken and Chorizo Burgers - with ground chicken
Turkey and Chorizo Burgers - with ground turkey
You can also change the preparation and make a chorizo smashburger. Just mix the burger mixture and form into 2-4 ounce balls. Place on a hot skillet, pressing them down flat as they cook so the burger develops crunchy, craggy edges around the outside. Add your favorite toppings and serve on a small bun.
Tips for Making Burger Patties
✔ When mixing the two types of meat together, mix as little as possible to avoid a tough burger.
✔ When forming the patties, divide the mixture and form into patties quickly with as little handling as possible. Make a small indent in the center to keep the burger from balling up.
✔ Make the burgers early and refrigerate to keep them cool. This will help them stay together better.
✔ Turn them as little as possible on the grill. Just 3 minutes per side should be adequate. However, do make sure these burgers are cooked thoroughly due to the sausage content.
How to Store, Freeze, and Reheat Chorizo Hamburger Patties
Store - Cooked hamburgers can be stored in the refrigerator for 4-5 days providing they haven't been left at room temperature for more than 2 hours.
Freeze - Cooked hamburgers can be frozen for up to 4 months. Store in freezer bags or wrapped tightly in freezer paper.
Reheat - The easiest way to reheat cooked burgers with chorizo is in the microwave. Place them on a microwave-safe plate covered lightly with a paper towel and heat on high for -2 minutes. You can also reheat them in a conventional or toaster oven, wrapped tightly in foil. at 350 degrees for about 8 minutes.
What to Serve with Chorizo Burgers
These burgers go great with all the usual burger sides such as potato chips, zucchini chips , french fries, onion rings, potato salad , coleslaw, corn on the cob , and baked beans.
Chorizo Frequently Asked Questions
What kind of meat is chorizo?
The most common meat in chorizo is pork. You can also find it made with beef or other meats.
What spices are in chorizo?
Chorizo is seasoned with spices used most often in Latin and Hispanic foods. Its primary flavor comes from a mix of ground chiles and herbs such as chili pepper, garlic, oregano, paprika, and salt. Chorizo meat may include coriander and vinegar as well.
How spicy is chorizo sausage?
The spiciness of chorizo can vary depending on the amount and type of chili pepper. Most chorizo found in grocery stores has a low to medium heat level.
Can you mix chorizo and hamburger?
Absolutely! It's what you do when making ground beef and chorizo burgers.
Is chorizo healthy to eat?
Chorizo is a high-protein, high-calorie, high-fat, high-sodium, low-carb food. It does have some health benefits with being a good source of B vitamins, protein, and selenium. It's great for low-carb and ketogenic diets.
More Burger Recipes