

Mexican Chorizo + Garlic Shrimp Burger

Yield: 7 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/shrimp-burger-recipes>

Ingredients:

- 17 5/8 ounces pork shoulder ground, ideally 30% fat
- 2 cloves garlic grated
- 1 1/2 teaspoons chili powder Mexican
- 1 1/2 teaspoons sweet paprika
- 1 teaspoon paprika or cayenne powder
- 1 teaspoon red wine vinegar
- 1 teaspoon tequila
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon dried oregano
- 1/4 teaspoon ground cumin
- 8 shrimp large, /prawns, 2 for each burger, peeled and deveined
- 3 sprigs fresh thyme leaves
- 1 clove garlic minced
- 1/2 teaspoon extra-virgin olive oil
- 1/3 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 3 tablespoons mayonaise
- 1 tablespoon tomato paste
- 1 1/2 teaspoons paprika
- 1 teaspoon yellow mustard
- 1 lime juice of, juicy
- 4 burger buns Sweet potato, recipe follows
- 1/2 cup manchego cheese shredded
- 3 slices tomatoes

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 65 milligrams
4. Fat: 11 grams
5. Fiber: 2 grams
6. Protein: 21 grams
7. SaturatedFat: 3 grams
8. Sodium: 810 milligrams
9. Sugar: 3 grams

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