

# MARLEY SPOON



## Thai Shrimp Burger

with Pickled Shallots & Slaw



20-30min



2 Servings

Shrimp burgers are the answer when you're looking for a lighter take on a traditional beef burger. The US Gulf sourced shrimp is hand chopped, which ensures you get lots of texture, and then mixed with a binding sauce flavored with Thai red curry paste for a little kick. The burgers are topped with creamy mayo and a crunchy slaw that includes pickled shallots and fresh cilantro. Cook, relax, an...

## What we send

- shallot
- 14 oz cabbage blend
- fresh cilantro
- 1.7 oz rice vinegar
- 1
- 2
- 1 oz Thai red curry paste <sup>3</sup>
- 4,3
- 2

## What you need

- kosher salt & ground pepper
- sugar

## Tools

- large nonstick skillet

## Allergens

Shellfish (1), Wheat (2), Soy (3), Egg (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 604kcal, Fat 35g, Carbs 44g, Protein 29g



### 1. Prep ingredients

Trim ends from **shallot**, then halve, peel, and thinly slice. Finely chop **1 tablespoon of the shallots**. Pick **cilantro leaves from stems**. Finely chop stems, then coarsely chop leaves, keeping them separate. Pat **shrimp** dry, then finely chop. Transfer shrimp to bowl and add the chopped shallots.



### 4. Toast buns

Brush cut sides of **buns** with **oil**. Heat a large nonstick skillet over medium-high. Toast buns, cut side-down, until golden brown, about 3 minutes. Flip and brown 30 seconds more. Remove skillet from heat. Transfer buns to plates. Spread **remaining mayonnaise** on cut sides of buns. Top with **half of the chopped cilantro leaves**. Return skillet to stovetop.



### 2. Shape burgers

Lightly **oil** a rimmed baking sheet. To bowl with **shrimp** and **shallots**, add **panko**, **3/4-1 teaspoon curry paste** (depending on heat preference), **1 teaspoon of the mayonnaise**, **half of the cilantro stems**, **1/8 teaspoon of salt**, and **a few grinds pepper**. Stir gently to combine. Shape into two (4-inch) burgers; transfer to prepared plate. Transfer to freezer for 10 minutes.



### 5. Cook burgers

Heat **1 tablespoon oil** in skillet over medium-high. Using a spatula, carefully transfer **burgers** to the skillet. Cook until golden brown and cooked through, turning once, about 3 minutes per side. Transfer to a plate and sprinkle with **salt**.



### 3. Pickle shallots

Meanwhile, in a medium bowl, combine **vinegar**, **1 teaspoon sugar**, and **1/4 teaspoon salt**, then whisk until sugar and salt are dissolved. Add **sliced shallots** to bowl and toss gently to combine. Let stand at room temperature.



### 6. Make slaw & serve

Add **half of shredded cabbage blend** (save rest for own use), **remaining cilantro leaves** and **stems**, and **2 tablespoons oil** to bowl with **pickled shallots**. Stir to combine. Season to taste with **salt** and **pepper**. Put **shrimp burgers** on **buns**, then top with some of the **slaw**. Serve the **remaining slaw** on the side. Enjoy!