



## Kimchi Pork Burger

with Crunchy Cabbage Slaw

⌚ 20-30min

🍴 2 Servings

Just when you think burgers couldn't get any better, we've jacked these up with juicy ground pork and mild-spiced kimchi paste. If you don't have a grill or grill pan, heat 1 teaspoon oil in a medium or large skillet over medium. Add buns and cook until lightly golden and toasted, about 2 minutes. Heat 1 tablespoon oil in same skillet. Add burgers to skillet and cooked through, about 5 minutes per side.

## What we send

- ½ oz fresh cilantro
- 1 oz scallions
- shredded cabbage blend
- rice vinegar (use 1 Tbsp)
- 1 oz kimchi paste
- 10 oz pkg ground pork
- 2 potato buns <sup>1</sup>
- 1 oz mayonnaise <sup>3,6</sup>

## What you need

- kosher salt
- sugar
- neutral oil

## Tools

- grill or grill pan

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

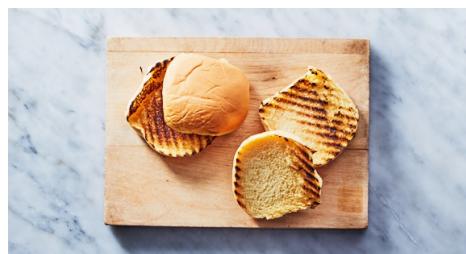
## Nutrition per serving

Calories 500kcal, Fat 20g, Carbs 42g, Proteins 36g



### 1. Prep ingredients

Pick **cilantro leaves** from **stems**; reserve **1 tablespoon whole leaves** for step 6, then finely chop **stems and remaining leaves** together. Trim **scallions**, then finely chop **2 tablespoons of the scallion whites** and thinly slice remaining scallions, keeping chopped whites separate.



### 4. Grill rolls

Split **buns** and add to grill or grill pan, cut sides down; grill until toasted, 2-3 minutes (watch closely). Remove top halves, then flip bottom halves and grill until lightly toasted, about 1 minute.



### 2. Make slaw

In a large bowl, combine **shredded cabbage** with **1 teaspoon each of salt and sugar**. Using your hands, squeeze mixture 10-12 times to soften slightly. Stir in **chopped cilantro**, **sliced scallion greens**, and **1 tablespoon rice vinegar**.



### 5. Grill burgers

Lightly **oil** grill or grill pan. Add **burgers**, then reduce heat to medium. Grill, turning once or twice, until cooked through and an instant thermometer reads 160°F internally, about 5 minutes per side.



### 3. Mix & shape burgers

Heat a grill pan or grill, if using, to high. In a second large bowl, combine **chopped scallion whites**, **1 tablespoon kimchi paste**, and **½ teaspoon salt**. Add **pork** and knead until combined. Divide mixture, then use slightly moistened hands to form into 2 (5-inch) thin patties.



### 6. Finish & serve

In a small bowl, combine **mayonnaise** and **½ teaspoon kimchi paste** (or all depending on heat preference). Serve **burgers** on **toasted buns** topped with **kimchi mayo** and **reserved cilantro leaves**. Serve **crunchy cabbage slaw** alongside. Enjoy!