



## Tandoori Pork Burger

with Raita & Tomato Salad



30-40min



2 Servings

No grill or grill pan, no problem! Preheat broiler with top rack 6 inches from heat source. Transfer burgers to a rimmed baking sheet and broil on top oven rack until well browned and cooked through, about 3 minutes per side. Broil buns directly on top oven rack until warm and toasted, about 1 minute. (Watch closely as broilers vary.)



## What we send

- 1 medium red onion
- 9 oz tomatoes on the vine
- 1 cucumber
- ¼ oz fresh cilantro
- 10 oz ground pork
- ¼ oz tandoori spice blend
- 1 lime
- 2 potato buns <sup>1</sup>
- 4 oz Greek yogurt <sup>7</sup>

## What you need

- kosher salt & ground pepper
- sugar
- olive 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), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 590kcal, Fat 25g, Carbs 51g, Proteins 44g



## 1. Prep ingredients

Halve and finely chop **half of the onion**, then thinly slice the remaining half. Core **tomatoes**, then cut into ½-inch pieces. Trim ends from **cucumbers** (peel, if desired), then thinly slice half into rounds; finely chop remaining cucumber. Pick **cilantro leaves** from **stems**; finely chop stems, and coarsely chop leaves, keeping them separate.



## 4. Grill burgers

Heat a grill or grill pan to medium-high. Brush grill lightly with **oil**. Add **burgers** to grill or grill pan and cook, flipping once, until well browned and cooked through, about 4 minutes per side.

(See front of recipe card for broiler cooking instructions.)



## 2. Make burgers

In a medium bowl, combine **ground pork**, **cilantro stems**, **finely chopped onions**, **1½ teaspoons tandoori spice blend**, **¾ teaspoon salt**, **¼ teaspoon sugar**, and **several grinds of pepper**. Knead gently to combine and form into 2 (4-inch) patties.



## 5. Grill buns

Split **buns** in half and transfer to grill or grill pan. Toast until golden, about 30 seconds–1 minute per side (watch closely).



## 3. Make tomato salad

Squeeze **about 2 tablespoons lime juice** into a second medium bowl. Add **tomatoes**, **sliced cucumbers**, **sliced onions**, **chopped cilantro leaves**, and **2 tablespoons oil**. Toss to combine and season to taste with **salt** and **pepper**. Set aside until ready to serve.



## 6. Finish & serve

In a third medium bowl, combine **yogurt**, **chopped cucumbers**, and **1 teaspoon oil**; season to taste with **salt** and **pepper**. Serve **burgers** on **buns** topped with a **dollop of the yogurt sauce**. Serve **tomato salad** and **remaining yogurt sauce** alongside. Enjoy!