



## 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
- $\frac{1}{4}$  oz fresh cilantro
- 10 oz ground pork
- $\frac{1}{4}$  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  $\frac{1}{2}$ -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**,  $1\frac{1}{2}$  teaspoons tandoori spice blend,  $\frac{3}{4}$  teaspoon salt,  $\frac{1}{4}$  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!