



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

- ¼ oz fresh cilantro
- 2 scallions
- 14 oz cabbage blend
- 1 oz rice vinegar
- 1 oz kimchi paste
- 10 oz pkg ground pork
- 2 potato buns ^{1,2,3}
- 1 oz mayonnaise ^{4,5}

What you need

- sugar
- neutral oil
- kosher salt & ground pepper

Tools

- grill or grill pan

Allergens

Milk (1), Sesame (2), Wheat (3), Egg (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

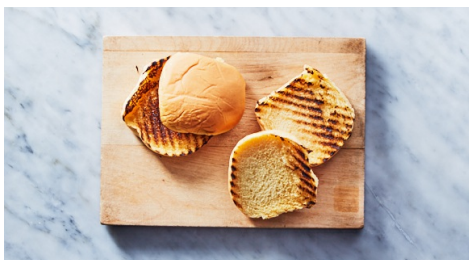
Calories 520kcal, Fat 21g, Carbs 46g, Protein 36g



1. Prep ingredients

Pick **cilantro leaves** from **stems**; reserve a few whole leaves for step 6, then finely chop stems and remaining leaves together.

Trim **scallions**, then finely chop **2 tablespoons of the scallion whites**. Thinly slice remaining scallions.



4. Grill rolls

Split **buns** and add to grill or grill pan, cut-side 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 **cabbage blend** 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

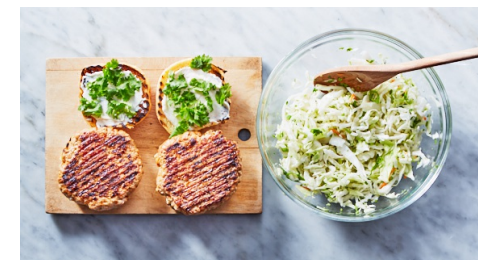
Lightly **oil** grill or grill pan. Add **burgers**, then reduce heat to medium. Grill until cooked through (160°F internally), about 5 minutes per side.



3. Mix & shape burgers

Preheat a grill or grill pan over high.

In a second large bowl, combine **chopped scallion whites, 1 tablespoon kimchi paste**, and **½ teaspoon salt**. Add **pork** and knead until combined. 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 **cabbage slaw** alongside. Enjoy!