

MARLEY SPOON



Xi'an-Style Cumin Lamb Burger & Garlic Mayo

with Pickled Veggies & Five Spice Fries



40min



2 Servings

We're putting to work some of our favorite spices to take this burger and fries combo to the next level. Chinese five spice seasons crisp oven fries, while cumin and gochugaru flakes bring deeply savory notes to meaty lamb patties. Garlic mayo brings creaminess to the toasted potato buns, while pickled cucumbers and onions nestle in for a tangy crunch.

What we send

- 2 potatoes
- ¼ oz Chinese five spice
- garlic
- 1 cucumber
- 1 red onion
- 10 oz pkg ground lamb
- ¼ oz ground cumin
- ¼ oz gochugaru flakes
- 2 potato buns ^{2,3,1}
- 1 oz mayonnaise ^{4,5}
- ¼ oz fresh cilantro

What you need

- neutral oil
- kosher salt & ground pepper
- all-purpose flour ¹
- distilled white vinegar (or apple cider vinegar)
- sugar

Tools

- rimmed baking sheet
- microwave
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 990kcal, Fat 52g, Carbs 94g, Protein 39g



1. Prep fries

Preheat oven to 450°F with a rack in the bottom. Scrub **potatoes**, then cut lengthwise into ½-inch thick fries. On a rimmed baking sheet, toss **potatoes** with **1 tablespoon flour**, **2 teaspoons oil**, and **½ teaspoon Chinese five spice**; season with **salt** and **pepper**. Spread potatoes into a single layer.



2. Bake fries

Roast **fries** on bottom oven rack until tender and browned on the bottom, 16-20 minutes. Flip fries, then cook until crispy, about 10 minutes more.

Finely chop **1½ teaspoons garlic**. Halve **cucumber** lengthwise, scoop out seeds, then cut into half moons. Halve **onion**, then thinly slice.



4. Toast buns

Lightly brush **cut sides of buns** with **oil**. Working in batches, heat a medium heavy skillet (preferably cast-iron) over medium-high. Add buns to skillet, cut side down. Cook until lightly toasted, 30-60 seconds. Transfer to plates.



5. Cook burgers

Heat **2 teaspoons oil** in same skillet still over medium-high. Add **patties**, top with **remaining sliced onions**, then press with a spatula to flatten into 5-inch wide burgers. Cook, undisturbed, until browned on the bottom, 3-4 minutes.

Flip patties and cook until medium-rare and onions are softened and charred in spots, 2-3 minutes (or longer for desired doneness).



3. Make burger patties

In a microwave-safe bowl, combine **2 tablespoons water**, **1 tablespoon each of vinegar and sugar**, and **1 teaspoon salt**. Microwave until sugar dissolves, 30 seconds. Stir in **cucumbers** and **half of the onions**.

In a 2nd bowl, mix **lamb**, **1 teaspoon each of cumin, garlic, and gochugaru**, **¾ teaspoon salt**, **½ teaspoon five spice**, and **a pinch of sugar**. Evenly divide into 2 thick patties.



6. Finish & serve

In small bowl combine **mayo** and **remaining garlic**; season to taste with **salt** and **pepper**.

Spread **garlic mayo** on the **bottom buns**, then layer with **patties**, **pickled cucumbers and onions**, and **cilantro sprigs**. Serve **fries alongside** and sprinkle with **some of the gochugaru**, if desired. Enjoy!