



Bulgogi Burger

with Kimchi Cheese Fries

 30-40min  2 Servings

We took the whole burger and fries concept and upped the wow factor by 100. These grass-fed beef burgers channel the sweet-heat and savory flavors of bulgogi, Korean-style BBQ. We pair it with apple slaw, a classic bulgogi side, which adds a crisp, cooling element to the flavorful patties. Instead of regular oven fries, we disco the spuds up with melted cheddar-jack cheese, scallions, and kimchi-spiced mayo.

What we send

- 2 potatoes
- 2 oz mayonnaise ^{3,6}
- 1 oz kimchi paste
- ½ oz toasted sesame oil ¹¹
- 1 apple
- 2 scallions
- 10 oz pkg grass-fed ground beef
- 1.8 oz yakiniku ^{1,6,11}
- 2 potato buns ^{1,7,11}
- 2 oz shredded cheddar-jack blend ⁷

What you need

- neutral oil
- kosher salt & ground pepper
- sugar
- apple cider vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- grill or grill pan
- box grater

Cooking tip

No grill or grill pan? Broil buns on top oven rack until toasted. Cook burgers in a medium heavy skillet (preferably cast-iron) over medium heat, following the cooking time and instructions in step 5.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1250kcal, Fat 70g, Carbs 99g, Protein 47g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then halve lengthwise and cut into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons neutral oil** and **a pinch each of salt and pepper**. Spread in an even layer and roast on lower oven rack, without stirring, until golden and crisp on the bottom and lightly browned on top, 20-25 minutes.



4. Shape burgers, grill buns

Preheat grill pan over high, if using. To bowl with **grated apple**, add **ground beef**, **1 tablespoon each of scallions and yakiniku sauce**, **1 teaspoon salt**, and **a few grinds of pepper**. Mix well to combine; form into 2 (4-inch) patties. Brush grill or grill pan with **oil**. Transfer **buns**, cut side down, to grill and cook until lightly toasted, 1-2 minutes. Transfer buns to plates.



2. Make kimchi mayo

Preheat grill to high, if using. Meanwhile, in a small bowl, stir to combine **mayonnaise**, **kimchi paste**, **3 tablespoons neutral oil**, **1 tablespoon sugar**, and **1 teaspoon each of vinegar and sesame oil**.



5. Grill & glaze burgers

Transfer **burgers** to grill and cook until browned, about 3 minutes per side for medium-rare (or longer for desired doneness). Brush both sides each burger with **remaining yakiniku sauce** and grill until sauce is sticky and caramelized, flipping every 15 seconds, about 1 minute total.



3. Prep ingredients

Quarter **apple**; discard core and seeds. Coarsely grate one quarter into a medium bowl. Cut remaining quarters into ¼-inch thick slices; cut slices into matchsticks. Trim **scallions**, then thinly slice on an angle. Combine matchstick apples and half of the scallions in a small bowl; toss with **1 teaspoon vinegar** and **remaining sesame oil**; season to taste with **salt and pepper**.



6. Finish & serve

Once **potatoes** are golden brown, sprinkle with **cheddar-jack cheese**; roast until cheese is melted, about 3 minutes more. Spread **kimchi mayo** on **toasted buns** and top with **burgers** and **some of the apple slaw**. Drizzle **remaining kimchi mayo** over **potatoes** and top with **remaining scallions**. Serve **burgers** with **fries** and **remaining apple slaw** on the side. Enjoy!