



# MARLEY SPOON



## **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 <sup>1,4</sup>
- 1 oz kimchi paste
- ½ oz toasted sesame oil <sup>3</sup>
- 1 apple
- 2 scallions
- 10 oz pkg grass-fed ground beef
- 1.8 oz yakiniku <sup>3,4,5</sup>
- 2 artisan buns <sup>1,2,4,5</sup>
- 2 oz shredded cheddar-jack blend <sup>2</sup>

## 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

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

## Nutrition per serving

Calories 1390kcal, Fat 75g, Carbs 121g, Protein 49g



### 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!