

# MARLEY SPOON



## Cumin Lamb Burger with Tiger Salad

& Xi'an Street Food-Style Potatoes



40-50min



2 Servings

Xi'an in Northwestern China is notorious for its delicious street food, and provides endless culinary inspiration. We start with tiger salad, also known as lao hu cai, a bright garnish of jalapeño, onion, celery, and cilantro to top spiced lamb burgers. The same spice mixture, which features toasted cumin, gochugaru, and sesame seeds, flavors smashed potatoes dressed in tamari and sesame oil. Salivating yet?



## What we send

- ½ lb baby potatoes
- 1 yellow onion
- 1 small bag celery
- 1 jalapeño chile
- ½ oz fresh cilantro
- garlic
- ¼ oz cumin seeds
- ¼ oz gochugaru flakes
- ¼ oz pkt toasted sesame seeds <sup>3</sup>
- 10 oz pkg ground lamb
- 2 artisan buns <sup>1,2,4,5</sup>
- ½ oz tamari soy sauce <sup>4</sup>
- ½ oz toasted sesame oil <sup>3</sup>

## What you need

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

## Tools

- microwave
- medium heavy skillet (preferably cast-iron)
- spice grinder, meat mallet, or rolling pin

## Cooking tip

Before you start cooking, take a moment to read through the whole recipe. You'll be glad you did!

## 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 900kcal, Fat 48g, Carbs 81g, Protein 38g



### 1. Prep ingredients

Scrub **potatoes**. Microwave on a plate in a single layer until easily pierced through with a knife, stirring halfway through, 3-5 minutes. Smash each potato until about ½-inch thick.

Thinly slice **half of the onion**. Thinly slice **celery** on an angle. Thinly slice **jalapeño** (remove seeds, if desired). Cut **cilantro** into 1-inch segments. Finely chop **1 large garlic clove**.



### 4. Cook burgers

Halve **buns**. Heat previously used skillet over medium. Toast buns, cut side down, until golden brown, 1-2 minutes. Transfer to a plate.

Heat **1 tablespoon neutral oil** in same skillet over medium-high. Add **burgers** and cook until browned and medium-rare, 2-3 minutes per side (or longer for desired doneness). Transfer to a plate.



### 2. Make spice mixture

Place a medium heavy skillet over medium heat. Add **cumin seeds**; cook, stirring frequently, until fragrant, 1-2 minutes. Remove from heat, add **half each of the gochugaru and sesame seeds**; stir until fragrant, about 30 seconds. Transfer to a bowl; cool. Coarsely grind in a spice grinder or transfer to a plastic bag and pound with a mallet or rolling pin into a coarse powder. Reserve skillet.



### 5. Stir-fry potatoes

Add **potatoes** to remaining fat in skillet (add another 1-2 tablespoons oil if pan is dry). Cook potatoes until browned and crisp, flipping halfway through, 3-4 minutes per side. Add **garlic** and cook, stirring, until fragrant, 30 seconds. Add **remaining onions, celery, and jalapeños**; stir-fry until veggies are crisp-tender, 1-2 minutes.



### 3. Prep veg; form burgers

In a bowl, combine **¾ of the cilantro, half each of the celery and jalapeño, and ¼ of the onion**. Set **veggies** aside.

Set aside **1 teaspoon spice mix**. Add half of the remaining spice mixture to **lamb**; gently mix until evenly combined. Form into 2 (4½-inch wide) patties; press a slight dimple in each center. Season both sides with **remaining spice mixture, salt, and pepper**.



### 6. Assemble & serve

Add **reserved spice mixture, 1 teaspoon tamari, and ½ teaspoon sesame oil to potatoes**; stir-fry for 30 seconds. Remove from heat; stir in **remaining cilantro**, and **salt** to taste. Toss **reserved veggies** with **1 teaspoon each sesame oil and vinegar, ¼ teaspoon tamari, and ½ teaspoon sugar**. Assemble **buns** with **burgers** and **salad**. Serve with **potatoes**. Enjoy!