



Tandoori-Spiced Pork Burger

with Cucumber Yogurt & Tomato Salad



30-40min



2 Servings

We love alternatives to beef for a classic burger, and in this recipe, ground pork does just the trick. Tandoori is a traditional Indian spice blend consisting of garlic, ginger, onion, cayenne pepper, and more, giving the meat new flavor—no cheese required! A creamy yogurt mixed with crisp cucumbers serves as a great sauce and dip.

What we send

- 1 medium red onion
- 9 oz tomatoes on the vine
- 1 cucumber
- ¼ oz fresh cilantro
- 10 oz ground pork
- tandoori spice blend (use 1 ¼ tsp)
- 1 lime
- 2 potato buns ¹
- 1 container Greek yogurt ⁷

What you need

- kosher salt & ground pepper
- sugar
- olive oil

Tools

- grill, grill pan, or rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 590kcal, Fat 25g, Carbs 51g, Proteins 44g



1. Prep ingredients

Trim ends from **onion**, then halve, peel, and finely chop half (about ½ cup); thinly slice the other half (about ½ cup). Core **tomatoes**, then chop into ½-inch pieces. Trim ends from **cucumbers**, then thinly slice half into rounds and finely chop the rest. Pick **cilantro leaves** from **stems**; finely chop stems, and roughly chop leaves, keeping them separate.



4. Grill burgers

Heat a grill or grill pan over medium-high or preheat broiler with rack in top position. Brush grill lightly with **oil**, then grill **burgers**, flipping once, until well browned and cooked through, about 4 minutes per side (or place on a baking sheet under the broiler until well browned and cooked through, about 3 minutes per side; watch closely).



2. Make burgers

In a medium bowl, combine **ground pork**, **cilantro stems**, **finely chopped onion**, **1 ¼ teaspoons tandoori spice blend**, **¾ teaspoon salt**, **¼ teaspoon sugar**, and **several grinds pepper**. Mix gently to combine and form into two (4-inch) patties.



5. Grill buns

Split **buns** in half and add to the grill (or under the broiler) and toast until golden, about 30 seconds to 1 minute per side (watch closely).



3. Make tomato salad

Squeeze **about 2 tablespoons lime juice** into a medium bowl. Add **tomatoes**, **sliced cucumber**, **sliced onion**, **chopped cilantro leaves**, and **2 tablespoons oil**. Toss to combine and season to taste with **salt** and **pepper**.



6. Finish & serve

Combine **yogurt**, **chopped cucumber**, and **1 teaspoon oil** in a medium bowl; season to taste with **salt** and **pepper**. Serve **burgers** on **buns**, topped with a **dollop of the yogurt sauce**. Serve **tomato salad** and **remaining yogurt sauce** alongside. Enjoy!