

Indian Pork Burgers

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. Garam masala is a traditional Indian spice blend consisting of cloves, nutmeg, cinnamon, peppercorns, and more, giving the meat new flavor—no cheese required! A creamy yogurt mixed with crisp cucumbers serves as a great sauce and dip. Cook, relax, and enjoy!

What we send

- red onion
- fresh cilantro
- lime
- cucumber
- ground pork
- tomatoes on the vine
- garam masala

What you need

- kosher salt & ground pepper
- olive oil
- sugar

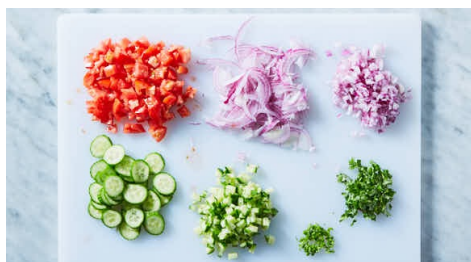
Tools

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 719kcal, Fat 46g, Carbs 44g, Proteins 35g



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 of the garam masala**, **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!