



APR
2016

Thai Pork Laarb Burger

with Cucumber-Mint Salad

Laarb is a traditional Northern Thai dish composed of stir-fried ground meat, herbs, and pungent spices. This dish transforms those same flavors into a juicy burger that's spiked with fragrant lemongrass, shallot, and mint. Offset by a crisp cucumber-mint salad, this dinner brings you the complex flavors of Northern Thailand in a simple, 35-minute recipe.



Ground Pork



Brioche Buns



Lime



Lemongrass



Thai Seasoning



Sriracha



Soy Sauce



Mayonnaise




Cucumber



Shallot



Mint

Ingredients		2 People	4 People
Ground Pork		8 oz	16 oz
Brioche Buns	1) 3) 5)	2 Buns	4 Buns
Lemongrass		1 Stalk	2 Stalks
Thai Seasoning	4)	1 t	2 t
Sriracha 		2 t	4 t
Soy Sauce	1) 2)	1 T	2 T
Mayonnaise	2) 5)	2 T	4 T
Cucumber		1	2
Shallot		1	2
Mint		¼ oz	½ oz
Lime		1	2
Oil*		2 t	4 t

*Not Included

Allergens

- 1) Wheat
- 2) Soy
- 3) Milk
- 4) Shellfish
- 5) Eggs

Tools

Zester, Small bowl, Medium bowl, Large pan, Vegetable peeler, Bowl

Ruler

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Nutrition per person Calories: 718 cal | Fat: 37 g | Sat. Fat: 8 g | Protein: 34 g | Carbs: 66 g | Sugar: 16 g | Sodium: 819 mg | Fiber: 5 g

1



1 Prep the ingredients: Wash and dry all produce. Preheat the oven to 400 degrees. Trim the top and bottom ends off the **lemongrass**. Make a shallow cut lengthwise into the lemongrass, then remove the fibrous outer layers until only the rubbery core remains. Very finely mince the **lemongrass core**. Zest and halve the **lime**. Halve, peel, and finely chop the **shallot**. Finely chop the **mint leaves**.

2



2 Make the sriracha mayo: In a small bowl, mix together 2 Tablespoons mayonnaise, half the **sriracha**, and a squeeze of **lime juice**.

4



3 Mix and form the patties: In a medium bowl, mix together the **pork, lemongrass, lime zest, shallot, soy sauce, Thai seasoning, half the mint**, and the **remaining sriracha**. Season with **salt and pepper**. Form the mixture into two evenly sized patties.

4 Cook the patties: Heat a drizzle of **oil** in a large pan over medium heat. Add the **patties** to the pan and cook for 4-5 minutes per side, until golden brown and cooked through.

5



5 Make the salad: Meanwhile, peel and shave the **cucumber** into ribbons using a vegetable peeler, rotating the cucumber as necessary. Discard the seedy center. In a bowl, toss the cucumber ribbons with the **remaining mint**, a squeeze of **lime**, and a drizzle of **oil**. Season with **salt and pepper**. Halve the **buns** and place them in the oven for 3-5 minutes to toast.

6 Assemble and serve: Once the **buns** are toasted, spread the **sriracha mayo** on one side of each bun, then top with the **patties** and a few **cucumber ribbons**. Serve the **Thai laarb burgers** with the **cucumber-mint salad** to the side and enjoy!

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