



# BÁNH MÌ BURGERS

with Vietnamese-Style Lemongrass Pork and Sriracha Mayo



HELLO

## BÁNH MÌ BURGER

Inspired by the Vietnamese sandwich, the patties inside possess fragrant aromatics.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 790

  
Lemongrass

  
Shallot

  
Carrots

  
Sriracha

  
Soy Sauce  
(Contains: Soy)

  
Brioche Buns  
(Contains: Wheat, Milk, Eggs)

  
Lime

  
Mint

  
Mayonnaise  
(Contains: Eggs)

  
Ground Pork

  
Thai Seasoning  
(Contains: Shellfish)

  
Persian Cucumber

## START STRONG

Don't be shy in peeling away those outer layers of the lemongrass. You want to remove anything that feels dry and papery and use only the tender core.

## BUST OUT

- Zester
- Peeler
- 2 Baking sheets
- Small bowl
- Medium bowl
- Large pan
- Oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                     |                 |
|---------------------|-----------------|
| • Lemongrass        | 1   2           |
| • Lime              | 1   2           |
| • Shallot           | 1   2           |
| • Mint              | ¼ oz   ½ oz     |
| • Persian Cucumber  | 1   2           |
| • Carrots           | 3   6           |
| • Mayonnaise        | 2 TBSP   4 TBSP |
| • Sriracha 🌶️       | 2 tsp   4 tsp   |
| • Ground Pork       | 10 oz   20 oz   |
| • Soy Sauce         | 1 TBSP   2 TBSP |
| • Thai Seasoning 🌶️ | 1 tsp   2 tsp   |
| • Brioche Buns      | 2   4           |

## HELLO WINE



PAIR WITH  
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## 1 PREHEAT OVEN AND PREP AROMATICS

**Wash and dry all produce.** Preheat oven to 400 degrees. Trim papery shoots and bottom inch from **lemongrass**, then peel outer layers to reveal tender core. Finely mince core. Zest **lime** until you have 1 tsp, then halve. Halve, peel, and finely chop **shallot**. Pick **mint** leaves from stems; finely chop until you have 1 TBSP.



## 4 SHAPE BURGERS

In a medium bowl, combine **pork**, **lemongrass**, **lime zest**, **shallot**, **soy sauce**, half the **mint**, **Thai seasoning**, and remaining **sriracha** (to taste). Season with **salt** and **pepper**. Shape mixture into two evenly sized patties with your hands (they should be slightly wider than the buns).



## 2 PREP VEGGIES AND ROAST CARROTS

Cut **cucumber** in half lengthwise, then thinly slice into half-moons. Peel **carrots**, then cut into 3-inch lengths. Cut each piece into thin wedges. Toss carrots on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast in oven until lightly browned and tender, 15-20 minutes, tossing halfway through.



## 5 COOK BURGERS

Heat a drizzle of **oil** in a large pan over medium heat. Add **burgers** to pan and cook until browned and no longer pink in center, 4-5 minutes per side. Meanwhile, split **buns** in half and place on another baking sheet. Toast in oven until golden brown, 3-5 minutes. Once **carrots** are done, sprinkle **mint** (to taste) and a squeeze of **lime juice** over wedges.



## 3 MAKE SRIRACHA MAYO

Meanwhile, in a small bowl, combine **mayonnaise**, a squeeze of **lime juice**, and up to half the **sriracha** (use less if you like it mild). Set aside.



## 6 FINISH AND SERVE

Spread **sriracha mayo** on buns, then fill with **burgers**, **cucumber**, and any remaining **mint** (to taste). Serve with **carrot fries** to the side.

## BÁNH APPÉTIT!

Burgers go global with flavors like lemongrass and sriracha.

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