



# BANH MI-STYLE BURGERS

with Pickled Veggie Slaw, Chili Mayo & Garlic Potato Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Persian  
Cucumber



3 oz | 6 oz  
Carrot



¼ oz | ½ oz  
Cilantro



1 | 1  
Lime



1 | 1  
Shallot



12 oz | 24 oz  
Yukon Gold  
Potatoes\*



1 Thumb | 2 Thumbs  
Ginger



1 tsp | 2 tsp  
Garlic Powder



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 oz | 2 oz  
Sweet Thai  
Chili Sauce  
Contains: Soy



10 oz | 20 oz  
Ground Beef



18 ml | 36 ml  
Ponzu Sauce  
Contains: Fish, Soy,  
Wheat



2 | 4  
Potato Buns  
Contains: Eggs, Milk,  
Soy, Wheat

\*The ingredient you received may be a different color.

## HELLO

### PICKLED VEGGIE SLAW

Classic banh mi sandwich toppings—think cilantro, pickled carrot, and cucumber—all tossed into a tangy slaw for burgers



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 960



## FLAVOR BOOST

When you see a note to add chili sauce to your mayo “to taste” in step 4, we mean it! Keep a small spoon handy to taste in between additions and adjust as needed to achieve your perfect heat level. Your dish will be all the better for it.

## BUST OUT

- Peeler
- Box grater
- 2 Medium bowls
- Baking sheet
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Sugar (2 tsp | 4 tsp)
- Cooking oil (4 tsp | 4 tsp)

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\* Ground Beef is fully cooked when internal temperature reaches 160°.



## 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **cucumber** crosswise into rounds. Trim, peel, and grate **carrot** on the largest holes of a box grater. Roughly chop **cilantro**. Halve **lime**. Halve, peel, and thinly slice **shallot**. Cut **potatoes** into ½-inch-thick wedges. Peel and mince **ginger**.



## 4 MAKE CHILI MAYO

- While potatoes roast, in a small bowl, combine **mayonnaise** with **chili sauce** to taste.



## 2 MAKE SLAW

- In a medium bowl, combine **cucumber**, **carrot**, **half the cilantro**, **juice from half the lime**, **1 tsp sugar**, and as much **shallot** as you like. (For 4 servings, use juice from whole lime and 2 tsp sugar.) Season with a **big pinch of salt and pepper**. Set aside to pickle.



## 5 FORM & COOK PATTIES

- In a second medium bowl, combine **beef\***, **ginger**, **ponzu**, **remaining cilantro**, **remaining garlic powder**, **1 tsp sugar**, and **¼ tsp salt**. (For 4 servings, use 2 tsp sugar and ½ tsp salt.)
- Form **mixture** into two patties (four patties for 4), each slightly wider than a burger bun.
- Heat a **large drizzle of oil** in a large pan over medium heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.



## 3 ROAST POTATOES

- Toss **potatoes** on a baking sheet with **half the garlic powder** (you'll use the rest later), a **large drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until golden brown and tender, 20-25 minutes.



## 6 FINISH & SERVE

- While patties cook, halve and toast **buns**. **TIP: For a deeper flavor, toast in pan used for patties over medium heat.**
- Spread as much **chili mayo** as you like onto cut sides of top buns. Fill buns with **patties** and **some pickled veggie slaw**. Divide **burgers** between plates; serve with **garlic potato wedges** and remaining pickled veggie slaw on the side, with any remaining chili mayo as a dipper.

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