



Cooking Made Easy

hellofresh.com | hello@hellofresh.com



JUN 2015 Share your masterpiece! Tag your photos with #HelloFreshPics and share on [f](#) [t](#) [i](#) You'll be entered into our weekly photo contest!

Thai Pork Laarb Burgers

with Cucumber-Mint Salad



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

35 min

level 2

nut free



Ground Pork



Lemongrass



Mint



Thai Seasoning



Sriracha



Soy Sauce



Mayonnaise



Cucumber



Shallot



Garlic



Lime



Brioche Buns

Ingredients	2 People	4 People
Ground Pork	8 oz	16 oz
Lemongrass	1 stalk	2 stalks
Garlic	2 cloves	4 cloves
Thai Seasoning	1)	2 t
Sriracha	2)	2 T
Soy Sauce	3)	2 T
Mayonnaise	4)	2 T
Cucumber	1	2
Shallot	1	2
Mint	1 sprig	2 sprigs
Brioche Buns	5) 6)	4
Lime	1	2
Olive Oil*	1 T	2 T

*Not Included

Allergens

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

Tools

Shallow Dish, Zester, Medium Pan, Medium Bowl, Peeler, Small Bowl

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 626 cal | Carbs: 64 g | Fat: 28 g | Protein: 36 g | Fiber: 5 g



1 Preheat oven to 400 degrees. Trim the root and fibrous top from the **lemongrass stalk**. Make a shallow cut lengthwise into the lemongrass, then remove the fibrous outer leaves until only the pliable inner core remains. Very thinly slice the lemongrass core. Zest and halve the **lime**. Finely mince the **garlic, shallot, and mint**.



2 **Make the shallot mixture:** heat ½ tablespoon **olive oil** in a medium pan over medium heat. Add the **shallot, garlic, and lemongrass** and cook, tossing, 3-4 minutes, until softened. Season with **salt and pepper**.

3 In a medium bowl, mix together the **pork, shallot mixture, soy sauce, 1 teaspoon Thai seasoning, lime zest, half the sriracha, and half the mint**. Form mixture into two evenly sized patties.



4 Heat ½ tablespoon **olive oil** in the same pan over medium heat. Add the **patties** and cook 4-5 minutes per side, until golden brown and cooked through.

5 While the patties cook, halve the **brioche buns** and place them in the oven for 5 minutes to toast. Meanwhile, peel the **cucumber**, then shave into ribbons, rotating as necessary. Toss the cucumber with the **remaining mint** and a squeeze of **lime**. Season with **salt and pepper**.

6 **Make the sriracha mayo:** in a small bowl, mix together 1 tablespoon **mayonnaise**, the **remaining sriracha**, and a squeeze of **lime**.



7 Spread the **sriracha mayo** on one side of each **bun**, then top with the **patties** and a few **cucumber ribbons**.

8 Serve the **burgers** with the **cucumber-mint salad** to the side and enjoy!