



BÁNH MÌ BURGERS

with Vietnamese-Style Lemongrass Pork and Sriracha Mayo

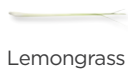


HELLO

BÁNH MÌ BURGER

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

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 850



Lemongrass



Shallot



Carrots



Sriracha



Soy Sauce
(Contains: Soy)



Brioche Buns
(Contains: Wheat, Milk, Eggs)



Lime



Mint



Mayonnaise
(Contains: Eggs)



Ground Pork



Thai Seasoning



Persian Cucumber

START STRONG

Don't be shy in peeling away the 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
- Vegetable oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---------------------|-----------------|
| • Shallot | 1 2 |
| • Lime | 1 2 |
| • Lemongrass | 1 2 |
| • Mint | ¼ oz ½ oz |
| • Persian Cucumber | 1 2 |
| • Carrots | 4 6 |
| • Mayonnaise | 4 TBSP 8 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
Septimania Corbières Rouge, 2016

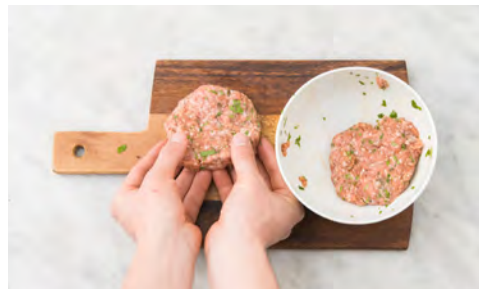
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1 PREHEAT OVEN AND PREP AROMATICS

Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Halve, peel, and finely chop **shallot**. Zest **lime** until you have 1 tsp zest, then halve. Peel outer layers from **lemongrass** until you get to tender core. Finely mince core. Pick and finely chop enough **mint leaves** to give you 1 TBSP.



4 SHAPE PORK PATTIES

In a medium bowl, combine **pork**, **lemongrass**, **lime zest**, **shallot**, **1 TBSP soy sauce** (we sent more), 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 slice into thin half-moons. Peel **carrots**, then cut into 3-inch lengths. Cut each length 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 PORK PATTIES

Heat a drizzle of **oil** in a large pan over medium heat. Add **patties** 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 leaves** (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 **patties**, **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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