



Korean-Inspired Beef Burger

with Pickled Veggies and Gochujang Mayo

Spicy

25 Minutes



Ground Beef



Brioche Bun



Spring Mix



Mini Cucumber



Radishes



Carrot, julienned



Garlic



Cilantro



Gochujang



Mayonnaise



Soy Sauce



Rice Vinegar



Sesame Seeds

HELLO GOCHUJANG

This fermented Korean chili paste has distinctive savoury, sweet and spicy notes!

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Garlic Guide for Step 4 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Extra: ½ tsp

Bust out

Baking sheet, 2 medium bowls, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche Bun	2	4
Spring Mix	56 g	113 g
Mini Cucumber	66 g	132 g
Radishes	3	6
Carrot, julienned	56 g	113 g
Garlic	3 g	6 g
Cilantro	7 g	14 g
Gochujang 🌶️	2 tbsp	4 tbsp
Mayonnaise	2 tbsp	4 tbsp
Soy Sauce	½ tbsp	1 tbsp
Rice Vinegar	2 tbsp	4 tbsp
Sesame Seeds	1 tbsp	1 tbsp
Sugar*	1 ¾ tsp	3 ½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep and pickle veggies

Thinly slice **cucumber**. Thinly slice **radishes**. Roughly chop **cilantro**. Peel, then mince or grate **garlic**. Add **vinegar** and **½ tbsp sugar** (dbl for 4 ppl) to a medium microwaveable bowl. Season with **salt**. Microwave in 15 second increments, stirring between each, until **sugar** dissolves. Add **cucumbers** and **radishes** to the bowl, then stir to combine. Place in fridge to cool.



Toast buns and make gochujang mayo

While **patties** cook, halve **buns**. Arrange on a baking sheet, cut-side up. Broil **buns** in the **top** of the oven until golden-brown, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!) While **buns** toast, stir together **gochujang**, **mayo**, **¼ tsp sugar** (dbl for 4 ppl) and **¼ tsp garlic** in a small bowl. (**NOTE:** Reference garlic guide.)



Toast sesame seeds

Heat a large non-stick pan over medium-high heat. When hot, add **sesame seeds** to the dry pan. Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



Finish and serve

Add **soy sauce**, **2 tsp pickling liquid** and **1 ½ tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **pepper**, then whisk to combine. Drain **pickled veggies** and discard remaining liquid. Add **spring mix**, **carrots**, **pickled veggies** and **sesame seeds** to bowl with dressing, then toss to combine. Spread **gochujang mayo** on **bottom buns**. Top **bottom buns** with **patties**, **some salad**, **cilantro**, then **top buns**. Divide **burgers** and **remaining salad** between plates.



Form and cook patties

Combine **beef** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl. Season with **pepper**. Form mixture into **2 equal-sized patties** (4 patties for 4 ppl). Lightly press a thumb print halfway into **each patty**. (**NOTE:** Don't push all the way through!) Heat the same pan (from step 2) over medium. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side. (** **TIP:** Don't overcrowd the pan; cook the patties in two batches if needed!) Transfer to a plate and cover to keep warm.



Got eggs?

In step 3, while **patties** cook, heat a medium non-stick pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl) and swirl pan until melted. Crack in **two eggs** (dbl for 4 ppl). Season with **salt** and **pepper**. Pan-fry, covered, until **egg whites** have set, 2-3 min. (** (**NOTE:** The yolks will still be runny!) Top **patties** with **eggs**.)

Dinner Solved!