



NOV
2016

Shrimp Banh Mi Burger

with Sriracha Mayo and Carrot Fries

Banh mi is a popular Vietnamese sandwich with a French flair. It's traditionally made with crusty baguette, a hefty chunk of meat, pickled veggies, and spicy condiments. Our chefs didn't mess with the veggies or the condiments, but they did swap out baguette for buttery brioche and meat for shrimp. It's refreshingly light (especially with the carrot fries) but unbelievably satisfying.



Prep: 10 min
Total: 30 min



level 2



make
me first



nut
free



Carrots



Persian
Cucumber



White Wine
Vinegar



Mayonnaise



Sriracha



Garlic



Lime



Brioche
Buns



Shrimp



Cilantro

| Ingredients | 2 People | 4 People | *Not Included |
|--|---------------|----------|--|
| Carrots | 2 | 4 | Allergens |
| Persian Cucumber | 1 | 2 | 1) Eggs |
| White Wine Vinegar | 2 TBSP | 4 TBSP | 2) Soy |
| Mayonnaise | 1) 2) 2 TBSP | 4 TBSP | 3) Wheat |
| Sriracha  | 1 tsp | 2 tsp | 4) Milk |
| Garlic | 2 Cloves | 4 Cloves | 5) Shellfish |
| Lime | 1 | 1 | |
| Brioche Buns | 1) 2) 3) 4) 2 | 4 | |
| Shrimp | 5) 10 oz | 20 oz | |
| Cilantro | ¼ oz | ¼ oz | |
| Sugar* | ¼ tsp | ¼ tsp | Tools |
| Oil* | 2 tsp | 4 tsp | Peeler, Box grater, Baking sheet, 2 Small bowls, |

Nutrition per person Calories: 670 cal | Fat: 29 g | Sat. Fat: 4 g | Protein: 29 g | Carbs: 72 g | Sugar: 18 g | Sodium: 1110 mg | Fiber: 7 g



1 Preheat and prep: Wash and dry all produce. Preheat oven to 450 degrees. Peel **carrots**. Use a box grater to grate ⅓ cup carrot. Cut rest into sticks (like French fries). Thinly slice **cucumber**. Toss **carrot fries** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Bake about 8 minutes, toss, then return to oven to bake until golden brown and tender, another 6-8 minutes.

2 Pickle the cucumbers: Place **cucumbers** in a small bowl with **white wine vinegar**, ¼ tsp **sugar**, and a pinch of **salt** and **pepper**.

3 Make the Sriracha mayo: In a small bowl, combine **mayo** and **Sriracha** to taste.

4 Prep the remaining ingredients: Mince **garlic**. Zest and halve **lime**. Split **brioche buns** and place in oven to toast 5 minutes.

5 Cook the shrimp: Heat a drizzle of **oil** in a large pan over medium-high heat. Add **garlic** and cook until fragrant, about 30 seconds. Add **shrimp** and toss until opaque, 2-3 minutes. Remove pan from heat, and stir in **lime zest** and a squeeze of **juice**. Season with **salt** and **pepper**.

6 Assemble and serve: Spread **buns** with **Sriracha mayo**, and top with **shrimp**, **pickled cucumbers**, **shredded carrots**, and a few **cilantro sprigs**. Serve **carrot fries** on the side and enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

