

MARLEY SPOON



Indian Pork Burgers

with Roasted Carrots and Raita



30-40min



2 Portions

Barbecues are perfect for making burgers and these Indian-style pork burgers really pack a flavour punch. Spiced with garam masala, onion and coriander, the burgers are ludicrously flavoursome and are sure to please. Slather a generous layer of raita onto the buns and enjoy with a sweet roasted carrot salad packed full of refreshing cucumber and coriander.

What we send

- roma tomato
- free-range garam masala pork mince
- coriander
- Gree-style yoghurt ⁷
- lemon
- burger bun ^{1,7}
- Lebanese cucumber
- red onion
- carrot

What you'll require

- olive oil
- salt and pepper
- sugar

Utensils

- baking paper
- chargrill or frypan
- oven tray
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 685.0kcal, Fat 22.9g, Proteins 45.1g, Carbs 93.3g



1. Roast carrots

Preheat hooded barbecue or oven to 240C. Cut the **carrots** into 1.5cm thick slices, then transfer to a lined oven tray. Drizzle with 1 tbs **oil**, season with **salt and pepper** and toss to coat. Roast for 15-20 mins until golden and cooked through. Transfer to a plate and leave to cool.



4. Cook patties

If using barbecue, cook for 3 mins or until charred. Reduce heat or move to a cooler part of barbecue. Cook for a further 6-8 mins until cooked through. If using oven, cook in a frypan over high heat for 2 mins each side then finish in oven for 5-10 mins until cooked through. Halve **burger buns** and place them cut-side on barbecue for the last min to heat up.



2. Prepare ingredients

Meanwhile, finely chop half the **onion** and thinly slice the remaining half. Pick the **coriander** leaves and finely chop the stems and roots. Thinly slice half the **cucumber** and finely chop the remaining half.



5. Make salad and raita

Meanwhile, juice the **lemon**. Combine the **cooled carrot, coriander leaves, sliced cucumber, sliced onion**, 1 tbs **oil** and 1 tbs **lemon juice** (or more to taste) in a large bowl. Spoon the **yoghurt** into a small bowl and add the **finely chopped cucumber**. Season both the **salad** and **raita** with **salt and pepper**.



3. Make patties

Place the **pork mince, coriander** stems and roots, finely chopped **onion** and 1 tsp **sugar** in a large bowl. Season generously with **salt and pepper**. Using your hands, combine the mixture and shape into 2 burger patties, about 2.5cm thick.



6. Get ready to serve

Slice the **tomato** into rounds. To serve, spread some **raita** onto the **burger buns** and top with the **pork patty** and tomato. Serve the **salad** on the side.