



DINNERLY



Grass-fed Beef Burger with Vietnamese-style Pickled Veggies

 ca. 20min  2 Servings

We took the best part of a traditional Vietnamese sandwich and burgerized it! Grass-fed beef patties are topped with the tangy pickled veggies (carrots & cukes) inspired by a banh mi! The burgers are seared, placed on top of toasted buns, loaded with pickled veggies, and then a healthy dollop of smoky chipotle mayo. We've got you covered!

WHAT WE SEND

- grass-fed ground beef
- cucumbers
- garlic
- carrots
- rice vinegar

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- sugar

TOOLS

- box grater
- large nonstick skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 550.0kcal, Fat 33.5g, Proteins 30.5g, Carbs 34.0g



1. Prep ingredients

Peel and finely chop **1 large garlic clove**. Scrub **carrot**, then trim ends and grate on large holes of a box grater (no need to peel). Halve **cucumber** lengthwise, then thinly slice into half moons.



2. Pickle veg

In a medium bowl, combine **rice vinegar**, **garlic**, **1½ teaspoons sugar**, **¼ teaspoon salt**, and **a few grinds of pepper**. Stir to dissolve **sugar**, then stir in **cucumber** and **carrot** and set aside to marinate.



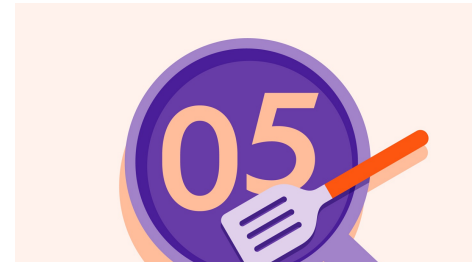
3. Form patties

While vegetables marinate, form **beef** into two thin (4-inch) patties. Season generously with **salt** and **pepper** on both sides.



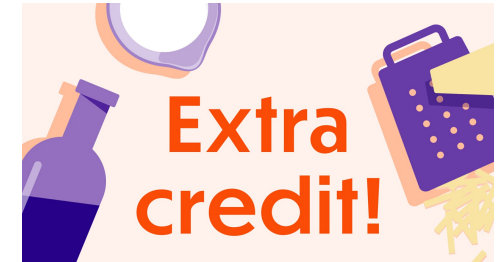
4. Cook burgers

Heat **1 tablespoon oil** in a large skillet (preferably nonstick) over high until very hot. Add **burgers** and cook until well browned on one side, about 2 minutes. Flip and cook, about 1 minute, or until just medium-rare (or longer for desired doneness). Transfer burgers to a plate.



5. Toast buns & serve

Add **1 teaspoon oil** to same skillet if dry. Add **buns**, cut sides-down, and toast until lightly browned, about 30 seconds (watch closely). Spread buns with **chipotle mayo** and place **burgers** on top. Using a slotted spoon, top burgers with **some of the pickled vegetables**. Serve **burgers** with **remaining vegetables** alongside. Enjoy!



6. Spice it up!

If you love a little heat, top this burger with sliced pickled jalapeños, or even throw a few slices of fresh Fresno or serrano into the veggies as they marinate.