



# DINNERLY



## Grass-fed Beef Burger with Vietnamese-style Pickled Veggies

 ca. 20min  4 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

- garlic
- cucumbers
- carrots
- grass-fed ground beef
- 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 518.0kcal, Fat 30.0g, Proteins 30.5g, Carbs 33.5g



### 1. Prep ingredients

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



### 2. Pickle veg

In a large bowl, combine **rice vinegar**, **garlic**, **1 tablespoon sugar**,  $\frac{1}{2}$  **teaspoon salt**, and **a few grinds of pepper**. Stir to dissolve **sugar**, then stir in **cucumber** and **carrot** and set aside to marinate.



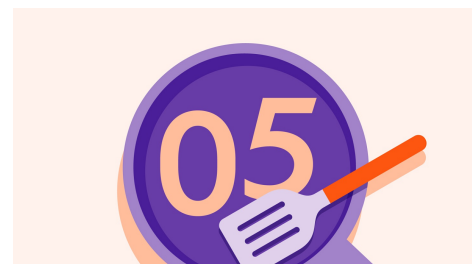
### 3. Form patties

While vegetables marinate, form **beef** into four 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**, working in batches if necessary, and cook until well browned on one side, about 2 minutes. Flip and cook, 1 minute more, or until just medium-rare (or longer for desired doneness). Transfer burgers to a plate.



### 5. Toast buns & serve

Add **2 teaspoons oil** to same skillet if dry, and add **buns**, cut sides-down, in batches if necessary. 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.