



Kimchi-Spiced Pork Burgers

with Crunchy Cabbage Slaw



20-30min



4 Servings

Just when you think burgers couldn't get any better, we've jacked these babies up with juicy ground pork and mild-spiced kimchi paste. Served on a toasted potato bun with a side of sweet-tangy slaw, burgers have never been more exciting!

What we send

- kimchi paste
- scallions
- rice vinegar
- ground pork
- shredded cabbage blend
- fresh cilantro

What you need

- coarse kosher salt
- sugar

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

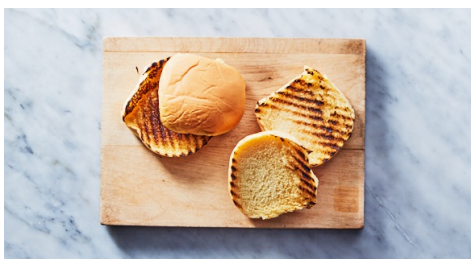
Nutrition per serving

Calories 620.0kcal, Fat 36.0g, Proteins 32.0g, Carbs 41.0g



1. Prep ingredients

Pick **cilantro leaves** from **stems**; reserve **2 tablespoons whole leaves** for step 6, then finely chop **stems and remaining leaves** together. Trim ends from **scallions**; finely chop 3 tablespoons of the scallion whites, then thinly slice the remaining scallions, keeping chopped whites and sliced greens separate.



4. Grill rolls

Heat a grill pan or grill, if using, over high. Split **rolls** and grill, cut-sides down, until toasted, 2-3 minutes (watch closely). Remove top halves; flip bottom halves and grill the other side until lightly toasted, about 1 minute. (Alternatively, heat a large skillet on medium-high and brown buns in skillet.)



2. Make slaw

In a large bowl, combine **shredded cabbage** with **2 teaspoons each salt and sugar** and, using your hands, squeeze the mixture 10-12 times to soften slightly. Stir in **rice vinegar, chopped cilantro**, and **sliced scallion greens**.



5. Grill burgers

Lightly **oil** a grill pan or grill and add **burgers**. Reduce heat to medium, and cook, turning once or twice, until cooked through, and instant read thermometer reads 160°F, about 5 minutes per side. (Or, heat **1 teaspoon oil** in a large skillet over medium-high. Add burgers, reduce heat to medium, and cook, turning once, until cooked through, 8-10 minutes.)



3. Make burgers

In a second large bowl, combine **chopped scallion whites, 1½ tablespoons of the kimchi paste**, and **1 teaspoon salt**. Add **pork** and knead until combined. Divide mixture evenly and, with slightly moistened hands, form into four thin (5-inch) patties.



6. Build burgers & serve

In a small bowl, combine **mayonnaise** with **1½ teaspoons remaining kimchi paste** (or less depending on heat preference). Spread mixture on **top halves of buns** and sprinkle with **reserved cilantro leaves**. Place **burgers** on bottom halves. Close **burgers** and serve with **cole slaw** alongside. Enjoy!