

# MARLEY SPOON



## Korean Bulgogi Beef Burger

with Chilli Mayo



20-30min



4 Portions

Here's a tempting spin on Korean bulgogi, or marinated beef - a burger made with a ginger, honey and Korean chilli paste-flavoured patty. Stuffed in a soft milk bun with crunchy carrot salad, it's finished with mayo laced with more chilli paste, or gochujang, for a winning family meal.

## What we send

- aioli mayonnaise <sup>3</sup>
- beef mince
- rocket leaves
- ginger
- Korean chilli paste <sup>1,6</sup>
- milk bun <sup>1,3,6,7</sup>
- coriander
- sesame oil <sup>11</sup>
- 2 carrots
- 2 Lebanese cucumbers

## What you'll require

- Australian honey
- neutral-flavoured oil
- sea salt and pepper
- soy sauce <sup>6</sup>
- white vinegar

## Utensils

- box grater
- fine grater
- large frypan with lid
- oven tray

Our vegies come fresh from the farm, so please wash them before use.

## Cooking tip

Omit the chilli paste from the mayonnaise if less heat is preferred.

## Allergens

Gluten (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens.

## Nutrition per serving

Energy 930kcal, Fat 48.9g, Carbs 55.6g, Proteins 44.1g



### 1. Prepare beef patties

**Read through the recipe.** Peel and finely grate the **ginger**. Pick the **coriander leaves**. Finely chop the **coriander stems**. Combine the ginger, coriander stems, **1 tbs chilli paste**, **1 tbs soy sauce**, **1 tbs honey** and **beef mince** in a large bowl. Season with **salt and pepper**.



### 4. Cook patties

Heat the oven grill to high. Heat the **sesame oil** and **2 tsp oil** in a large frypan over medium-high heat. Cook the **beef patties** for 3-4 mins each side until cooked through, covering the pan with a lid for the second side. Remove from the pan and rest for 2 mins.



### 2. Shape patties

Using clean hands, combine the **beef mixture** well, then shape into 4 equal patties, slightly larger than the base of a bun.



### 5. Toast buns

Meanwhile, halve the **buns** through the middle and put on an oven tray. Grill, turning once, for 2-3 mins until golden. Combine the **aioli** and **1 tbs chilli paste** (see cooking tip) in a bowl.



### 3. Prepare salad

Combine **2 tsp honey**, **1 tbs white vinegar**, **1 tbs oil** and **½ tsp salt** in a large bowl. Halve the **cucumbers**, remove the seeds with a teaspoon and thinly slice. Peel the **carrots**, then shred using a julienne peeler or coarsely grate with a box grater. Add the cucumber, carrot and **coriander leaves** to the dressing and toss to coat.



### 6. Get ready to serve

Spread the **chilli mayonnaise** over the **bun bases**. Divide the **beef patties**, some of the **carrot and cucumber salad** and **rocket** among the bases. Sandwich with the **bun tops** and serve with the **remaining salad**.