

MARLEY SPOON



Korean Bulgogi Beef Burger

with Chilli Mayo



20-30min



2 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

- sesame oil ¹¹
- aioli mayonnaise ³
- Korean chilli paste ^{1,6}
- coriander
- beef mince
- rocket leaves
- milk bun ^{1,3,6,7}
- ginger
- carrot
- Lebanese cucumber

What you'll require

- Australian honey
- neutral-flavoured oil
- sea salt and pepper
- soy sauce ⁶
- white vinegar

Utensils

- box grater
- fine grater
- medium 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 55.8g, 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, **2 tsp chilli paste, 2 tsp soy sauce, 2 tsp honey** and **beef mince** in a bowl. Season with **salt and pepper**.



4. Cook patties

Heat the oven grill to high. Heat the **sesame oil** in a medium 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 2 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 **2 tsp chilli paste** (see cooking tip) in a bowl.



3. Prepare salad

Combine **1 tsp honey, 2 tsp white vinegar, 2 tsp oil** and **¼ tsp salt** in a large bowl. Halve the **cucumber**, remove the seeds with a teaspoon and thinly slice. Peel the **carrot**, 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**.