

MARLEY SPOON



Kimchi Beef Burgers

with Smoked Cheddar



20min



2 Portions

Traditionally, vegetables such as cabbage and carrot are fermented for several days to make kimchi, but this cheat's version with vinegar and Korean chilli paste takes just 15 minutes. Pair with juicy grass-fed beef patties and melted smoked cheddar for burgers with a delicious Korean twist.

What we send

- bread bun ^{1,3,6,7}
- Korean chilli paste ^{1,6}
- beef burger patty ^{6,17}
- wombok cabbage
- carrot, ginger
- English smoked cheddar ⁷

What you'll require

- sea salt and pepper
- sugar
- vegetable oil
- vinegar

Utensils

- foil
- oven tray

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

Cooking tip

Gochujang chilli paste is quite spicy, so if less heat is preferred add only to taste. Reserve remainder for another use.

Allergens

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 645kcal, Fat 16.9g, Carbs 102.7g, Proteins 41.8g



1. Start kimchi

Peel and grate the **carrot**. Very thinly slice the **cabbage**. Put **2 tbs white or white wine vinegar, 1 tbs salt and 2 tbs sugar** in a bowl and stir until the sugar dissolves. Add the carrot and cabbage and stir well to combine. Set aside for 15 mins to pickle, then drain in a sieve, discarding the liquid.



4. Finish kimchi

Stir the **ginger** and **3 tsp chilli paste** (see cooking tip) into the kimchi. Set aside until ready to serve.



2. Cook patties

While the kimchi is pickling, preheat the oven grill to high. Line an oven tray with foil. Put the **burger patties** on the tray and brush both sides with the **vegetable oil**. Cook under the grill for 3 mins each side or until charred and cooked through. Transfer to a plate and set aside loosely covered with foil.



5. Toast buns

Cut the **burger buns** in half horizontally and cook under the grill for 1-2 mins until lightly toasted.



3. Prepare ingredients

Meanwhile, peel the **ginger** and finely grate 2 tsp. Coarsely grate **half the cheese** (reserve remaining ginger and cheese for another use).



6. Get ready to serve

Top the **bun bases** with the **burger patties**, then scatter over the **cheese**. Return to the grill and cook for 2-3 mins until the cheese is melted. Top with the **kimchi** and the **bun tops** and serve with any remaining kimchi.