

DINNERLY



Korean Beef Burgers with Apple and Cabbage Slaw



20-30 minutes



4 Servings

Give regular beef burgers a Korean-style spin. Stir a little Korean chilli paste into creamy mayo, slather over soft milk buns and top with a sweet and crunchy apple and cabbage slaw. Happy high five.

WHAT WE SEND

- 400g red cabbage
- 4 milk buns ^{1,3,6,7}
- 40g panko breadcrumbs ¹
- 30g Korean chilli paste ^{1,6}
- 2 granny smith apples
- beef mince

WHAT YOU NEED

- olive oil
- salt and pepper
- white vinegar

TOOLS

- large frypan
- paper towel

Our veggies come straight from the farm, so please wash them before cooking.

COOKING TIP

If you prefer less or more heat, add the Korean chilli paste to taste. The remaining chilli paste won't be used in this dish.

ALLERGENS

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

NUTRITION PER SERVING

Energy 820kcal, Fat 41.2g, Carbs 61.7g, Proteins 45.9g



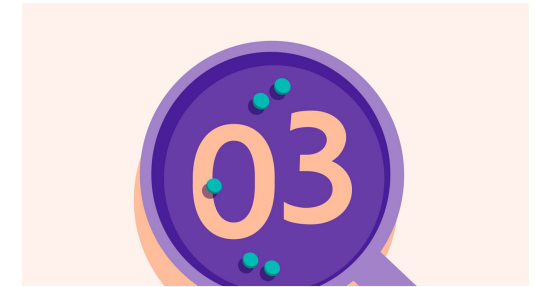
1. Prep ingredients

Finely shred the **cabbage**. Quarter the **apples**, remove the core and thinly slice. Split the **buns**. Put the **beef mince** and **breadcrumbs** in a bowl and season with **salt and pepper**. Using clean hands, combine well, then shape into 4 patties.



2. Make dressings

Whisk 2 **tbs white or red wine vinegar** and 2 **tbs olive oil** in a large bowl to combine and season with **salt and pepper**. In a separate small bowl, whisk 2 **tbs mayonnaise** and 2 **tsp Korean chilli paste** (see Cooking Tip).



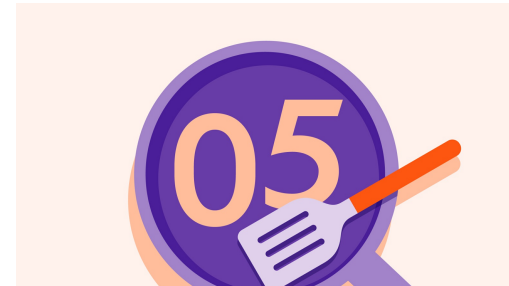
3. Cook burger patties

Heat 2 **tbs olive oil** in a large frypan over medium-high heat. Cook the **patties** for 3 mins each side or until golden and cooked through. Remove from the pan and cover to keep warm.



4. Toast buns

Wipe pan clean with paper towel and heat over medium heat. Cook the **buns**, cut-side down in the pan, for 1-2 mins until lightly golden and warmed through.



5. Serve up

Add the **cabbage** and **apple** to the **vinegar dressing** and toss to combine. Spread a little **Korean chilli mayonnaise** over the base and tops of the **buns**, then top with the **patties** and **slaw**. Serve the burgers with any **remaining slaw** on the side.



6. Make it yours

Want fries with your burger? Cut potato into wedges, toss with oil and salt and bake for a easy side serve of crispy wedges.