



Indian-Style Pork Burgers

with Carrot and Coriander Salad



20-30min



4 Portions

Twist the burger concept on its head with these sensational Indian-inspired rounds. Cook juicy pork patties, spiced with garam masala. Make a yoghurt raita and serve with an aromatic salad of roasted carrot, fragrant coriander and fresh cucumber. Simply sandwich the lot into a warm sourdough bun for a knock-out flavour.

What we send

- onion
- coriander
- lemon
- free-range premium pork mince
- carrot
- garam masala spice ¹⁷
- Lebanese cucumber
- sourdough roll ^{1,6,7}
- tomato
- Greek-style yoghurt ⁷

What you'll require

- extra virgin olive oil
- olive oil
- sea salt and pepper

Utensils

- baking paper
- large frypan
- oven tray

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

Cooking tip

Coat your hands in a little oil before handling the mixture to prevent it sticking to your hands. ~The remaining lemon won't be used in this dish.

Allergens

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

Nutrition per serving

Energy 765kcal, Fat 34.9g, Carbs 64.2g, Proteins 42.7g



1. Roast carrots

Heat the oven to 220C. Line 2 oven trays with baking paper. Peel and cut the **carrots** into 1.5cm-thick batons. Put on a lined tray, drizzle with **1 tbs olive oil**, season with **salt and pepper** and toss to coat. Roast for 15-20 mins until golden and cooked through. Transfer to a plate to cool.



4. Cook patties

Reduce the oven heat to 180C. Halve the buns horizontally, put on one side of the remaining lined tray and set aside. Heat **1 tbs olive oil** in a large frypan over high heat. Cook the **patties** for 2 mins each side, then add to the tray and bake for 5 mins or until cooked through.



2. Prepare ingredients

Meanwhile, finely chop **half the onion**, then thinly slice the **remaining onion**. Pick the **coriander** leaves and set aside, then finely chop the stems. Thinly slice **1 1/2 cucumbers** into rounds, then finely chop the remaining cucumber.



5. Make raita

Meanwhile, put the **yoghurt** and **chopped cucumber** in a small bowl, season with **salt and pepper** and stir to combine. Juice **half the lemon** (see cooking tip). Put the **carrot, sliced onion, coriander leaves, sliced cucumber, 1 tbs extra virgin olive oil** and **1 tbs lemon juice** in a large bowl, season with **salt and pepper** and toss to combine.



3. Make patties

Put the **pork, chopped onion, coriander stems** and **garam masala** in a large bowl and season generously with **salt and pepper**. Using your hands, combine the mixture and shape into 4 patties about 2.5cm thick (see cooking tip).



6. Get ready to serve

Thinly slice the **tomatoes**. Spread the **raita** onto the **bun bases**, then top with the **burger patties** and **tomato**. Serve with the **salad** on the side.