





Lemongrass Pork Burger

with Tamari-Glazed Eggplant

 30-40min  4 Servings

We've borrowed this recipe from "Martha Stewart's Grilling." If you don't have a grill or grill pan, preheat the broiler with the top rack 6 inches from heat source. Add eggplant to a rimmed baking sheet and broil until tender and lightly charred, 4-8 minutes (watch closely). Heat 1 tablespoon of oil in a skillet over medium-high, add the burgers and cook until browned and cooked through, 3-4 p...

What we send

- Boston lettuce
- fresh ginger
- ground pork
- lime
- shallot
- eggplant
- fresh lemongrass
- fresh cilantro
- tamari soy sauce ⁶

What you need

- kosher salt & ground pepper
- red wine vinegar
- sugar

Tools

- microplane or grater
- skillet

Allergens

Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610kcal, Fat 45g, Carbs 32g, Proteins 25g



1. Prep ingredients

Finely grate **1 tablespoon ginger**. Firmly press **lemongrass** against a microplane or small holes of a box grate and finely grate 2 tablespoons. Reserve **half of the cilantro** for step 6, then finely chop remaining leaves and stems together. Peel and thinly slice **½ cup shallot rings**, then finely grate 2 tablespoons shallot.



4. Prep eggplant

Cut **eggplant** crosswise into ½-inch thick slices. Remove **burgers** from refrigerator. Brush both sides of eggplant and burgers with **oil**.



2. Season & shape burgers

In a large bowl, combine **pork, grated shallots and lemongrass, 2 teaspoons of the chopped cilantro and ginger, 1½ teaspoons salt, and a few grinds pepper**. Shape into four (4-inch) patties. Transfer to a plate; refrigerate until step 4. In a small bowl, toss **shallot rings, 2 teaspoons vinegar, ¼ teaspoon salt, and a pinch of sugar**; reserve for step 6.



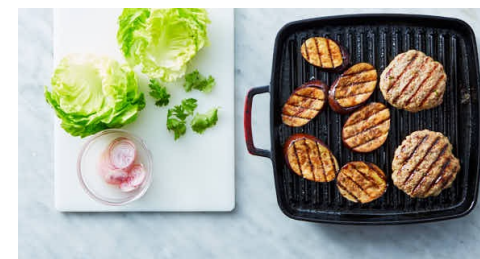
5. Cook eggplant & burgers

Heat a grill or grill pan to high. Add **eggplant** to to grill or grill pan. Reduce heat to medium and cook until eggplant is lightly charred, then flip and brush with **half of the glaze**, and cook until tender, 3-4 minutes per side. Transfer eggplant to a plate. Add burgers to grill or grill pan and cook until browned and cooked through, 3-4 minutes per side.



3. Make glaze

Squeeze **2 tablespoons lime juice** into a small skillet. Cut any remaining lime into wedges. To the small skillet with lime juice, add **tamari, ¼ cup oil, 2 tablespoons sugar, remaining ginger and chopped cilantro, and a few grinds pepper**. Bring to a boil, then cook over medium-high heat until reduced to ½ cup, about 2 minutes.



6. Finish & serve

Pick **remaining cilantro leaves** from stems, discarding stems. Rinse and gently pat dry **8 lettuce leaves**. Stack two lettuce leaves each to form four sturdy cups. Add **burgers to lettuce cups** and top with **pickled shallots, and cilantro leaves**. Serve **eggplant** drizzled with **remaining glaze** alongside burgers, with **any lime wedges** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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