



## Thai Shrimp Burger

with Pickled Shallots & Slaw



20-30min



4 Servings

Shrimp burgers are the answer when you're looking for a lighter take on a traditional beef burger. The US Gulf sourced shrimp is hand chopped, which ensures you get lots of texture, and then mixed with a binding sauce flavored with Thai red curry paste for a little kick. The burgers are topped with creamy mayo and a crunchy slaw that includes pickled shallots and fresh cilantro. Cook, relax, an...

## What we send

- shallot
- shredded cabbage blend
- rice vinegar
- fresh cilantro

## What you need

- coarse kosher salt
- kosher salt & ground pepper
- sugar

## Tools

- large nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 604.0kcal, Fat 35.2g, Proteins 29.5g, Carbs 44.7g



### 1. Prep ingredients

Trim ends from **shallots**, then halve, peel and thinly slice. Finely chop **2 tablespoons of the shallots**. Pick **cilantro leaves** from **stems**; finely chop stems, then coarsely chop leaves, keeping them separate. Pat **shrimp** dry, then finely chop. Transfer shrimp to bowl and add the chopped shallots.



### 4. Toast buns

Brush cut sides of **buns** with **oil**. Heat a large nonstick skillet over medium-high. Toast buns, cut side-down, until golden brown, about 3 minutes. Flip and brown 30 seconds more. Remove skillet from heat. Transfer buns to plates. Spread **remaining mayonnaise** on cut sides of buns. Top with **half of the chopped cilantro leaves**. Return skillet to stovetop.



### 2. Shape burgers

Lightly **oil** a baking sheet. To bowl with **shrimp** and **shallots**, add **panko**, **1 1/2 - 2 teaspoons curry paste** (depending on heat preference), **2 teaspoons mayonnaise**, **1/2 of the cilantro stems**, **1/4 teaspoon salt**, and **a few grinds pepper**. Stir gently to combine. Shape into four (4-inch) burgers. Place on prepared plate, then transfer to freezer for 10 minutes.



### 5. Cook burgers

Heat **2 tablespoons oil** in skillet over medium-high. Using a spatula, carefully transfer burgers to the skillet. Cook until golden brown and cooked through, turning once, about 3 minutes per side. Transfer to plate. Sprinkle with **salt**.



### 3. Pickle shallots

Meanwhile, in a large bowl, combine **vinegar**, **2 teaspoons sugar**, and **1/2 teaspoon salt**, then whisk until **sugar** and **salt** are dissolved. Add **sliced shallots** to bowl and toss gently to combine. Let stand at room temperature.



### 6. Make slaw & serve

Add **shredded cabbage blend**, **remaining cilantro leaves** and **stems**, and **1/4 cup oil** to bowl with **pickled shallots**. Stir to combine. Season to taste with **salt** and **pepper**. Put **shrimp burgers** on **buns**, then top with some of the **slaw**. Serve the **remaining slaw** on the side. Enjoy!