



# Carb Smart Bunless Banh Mi-Style Burgers with Pickled Veggies

Carb Smart

Spicy

30 Minutes



Ground Pork



Mini Cucumber



Radishes



Ginger



Garlic, cloves



Sesame Seeds



Mayonnaise



Carrot



Rice Vinegar



Baby Spinach



Sriracha



Panko Breadcrumbs



Hoisin Sauce



Sweet Bell Pepper



Cilantro

## HELLO HOISIN

*A sweet and savoury sauce that adds an extra boost of flavour!*

## Start here

Before starting, wash and dry all produce.

## Bust out

Medium bowl, measuring spoons, large bowl, small pot, 2 small bowls, whisk, large non-stick pan, vegetable peeler

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Mini Cucumber	66 g	132 g
Radishes	3	6
Ginger	30 g	30 g
Garlic, cloves	2	4
Sesame Seeds	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Carrot	170 g	170 g
Rice Vinegar	1 tbsp	2 tbsp
Baby Spinach	113 g	227 g
Sriracha 🌶️	2 tsp	4 tsp
Panko Breadcrumbs	¼ cup	½ cup
Hoisin Sauce	2 tbsp	4 tbsp
Sweet Bell Pepper	160 g	320 g
Cilantro	7 g	7 g
Sugar*	2 ¼ tsp	4 ½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

*Carb Smart (50g or less) is based on a per serving calculation of the recipe's carbohydrate amount.*

## Contact

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## 1 Prep

Cut **radishes** in half, then into ¼-inch half-moons. Core, then cut **pepper** into ¼-inch slices. Cut **cucumber** in half lengthwise, then into ¼-inch half-moons. Peel, then halve **carrot** lengthwise, then cut into ¼-inch half-moons. Peel, then mince or grate **garlic**. Peel, then grate **½ tbsp ginger** (dbl for 4 ppl). Roughly chop **cilantro**.



## 4 Cook patties

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side.\*\*



## 2 Pickle veggies

Add **cucumbers, peppers, radishes, vinegar, 2 tbsp water** and **2 tsp sugar** (dbl both for 4 ppl) to a small pot. Season with **salt**. Bring to a simmer over medium-high heat. Cook, stirring often, until **sugar** dissolves, 1-2 min. Remove the pot from heat. Transfer **veggies**, including **pickling liquid**, to a small bowl. Place in the fridge to cool.



## 5 Make salad

While **patties** cook, whisk together **1 tbsp pickling liquid, 2 tbsp oil** and **¼ tsp sugar** (dbl all for 4 ppl) in a large bowl. Add **carrots** and **spinach**, then toss to coat.



## 3 Make patties

Combine **pork, panko, garlic, half the sesame seeds, ½ tbsp ginger, 2 tbsp hoisin sauce, ½ tsp salt** and **¼ tsp pepper** (dbl all for 4 ppl) in a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture.) Form **pork mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



## 6 Finish and serve

Stir together **sriracha, mayo** and **½ tsp water** (dbl for 4 ppl) in another small bowl. Divide **salad** between plates. Top with **patties, pickled veggies, remaining sesame seeds** and **cilantro**. Drizzle **sriracha mayo** over top.

## Dinner Solved!