



JUL  
2016

## Thai Pork Laarb Burger

with Cucumber Salad

Laarb is a traditional Northern Thai dish composed of stir-fried ground meat, herbs, and pungent spices. This dish transforms those same flavours into a juicy burger that's spiked with fragrant lime zest, shallot and pungent fish sauce - a signature Thai condiment that adds incredible flavour to these burgers!



Prep  
30 min



level 1



spicy



dairy  
free



Ground Pork



Brioche Buns



Lime



Mint



Cilantro



Sriracha



Fish Sauce



Mayonnaise



Cucumber





Shallot



Thai Seasoning

## Ingredients

	2 People	4 People
Ground Pork	1 pkg	2 pkg
Brioche Buns	1) 2) 3)	4
Cilantro	1 pkg	2 pkg
Thai Seasoning 	3)	2 pkg
Sriracha 	4)	2 pkg
Fish Sauce	5)	2 pkg
Mayonnaise	2) 6)	2 jars
Cucumber	1	2
Shallot	1	2
Mint	1 pkg	2 pkg
Lime	1	2
Olive or Canola Oil*		

\*Not Included

## Allergens

- 1) Wheat/Ble
- 2) Eggs/Oeuf
- 3) Sesame/Sesame
- 4) Sulphites/Sulfites
- 5) Fish/Poisson
- 6) Soy/Soja

## Tools

Zester, Small bowl, 2 Medium Bowls, Large pan, Peeler, Small Bowl, Measuring Spoons

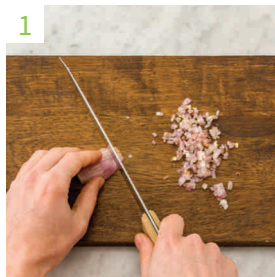
Ruler

0 in 1/4 in 1/2 in 3/4 in 1 in

**Nutrition per person** Calories: 718 cal | Fat: 37 g | Sat. Fat: 8 g | Protein: 34 g | Carbs: 66 g | Sugar: 16 g | Sodium: 819 mg | Fiber: 5 g

*Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

1



**1 Prep:** Preheat the oven to 400°F (you can skip this step if you have a toaster oven!) **Wash and dry all produce.** Zest, then juice the **lime(s)**. Finely chop the **shallot(s)**. Coarsely chop the **cilantro** and **mint leaves**.

2



**2 Make the burgers:** In a medium bowl, mix the **pork** with **lime zest**, **shallot**, **Thai seasoning** and **2 tsp fish sauce** (**DO:** measure out.) Divide into 2 portions (double for 4 people) and form each into a 4-inch wide patty.

3



**3 Cook the patties:** Heat a drizzle of **oil** in a large pan over medium heat. Add the **patties** to the pan and cook for 4-5 minutes per side, until golden brown and cooked through. (**TIP:** Inserting a thermometer into the cooked pork should display an internal temperature of 160°F.)

4



**4 Make the salad:** Meanwhile, peel the **cucumber** into ribbons using a vegetable peeler, rotating every 3 peels. Discard the seedy center. In a medium bowl, toss the **cucumber ribbons** with the **cilantro**, **mint**, **lime juice** and **remaining fish sauce**.

**5 Toast the buns and make the sriracha mayo:** Halve the **buns** horizontally and toast them in the oven for 3-5 minutes. (**TIP:** If you have a toaster oven, toast for 3-5 minutes until golden brown instead.) Meanwhile, in a small bowl, mix together the **mayonnaise** and **sriracha**.

**6 Assemble and serve:** Once the **buns** are toasted, spread as much **sriracha mayo** as you like on one side of each bun, then top with the **patties** and a few **cucumber ribbons**. Serve the **burgers** with the remaining **cucumber salad** to the side. Enjoy!

**BBQ TIP:** Instead of pan-frying, grill burgers on medium heat, with lid closed, 4 to 6 min per side, until cooked to temperature above.

Share your masterpiece! Tag your photos with #HelloFreshLife and share on   

HelloFresh.ca | hello@hellofresh.ca