

Lemongrass Burgers & Cabbage Slaw

with Sriracha Mayonnaise & Pickled Carrots

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

Tonight's recipe takes inspiration from the vibrant flavors of the Vietnamese bánh mì sandwich. Though "bánh mì" refers to the bread (typically baguette), we're adapting the sandwich's toppings and condiments to elevate hearty burgers. For a unique touch, we're mixing our beef with fresh lemongrass, a citrusy ingredient used in Southeast Asian cooking. Quick-pickled shredded carrots create a deeply refreshing layer between beef and bun—slathered with a combination of mayo and sriracha, for a creamy, spicy finish.



BLUE APRON WINE PAIRING:

Kōtuku Pinot Noir, 2014

Order wine and view other perfect pairings at blueapron.com.



Ingredients



10 oz
GROUND BEEF



2
POTATO BUNS



2
CARROTS



1/2 lb
RED CABBAGE



1 clove
GARLIC



1
PERSIAN
CUCUMBER



1 stalk
LEMONGRASS

KNICK KNACKS:



2 Tbsp
MAYONNAISE



1 Tbsp
SRIRACHA



2 Tbsp
WHITE WINE
VINEGAR



1 Tbsp
SUGAR



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients & make the sriracha mayonnaise:

- ☐ Wash and dry the fresh produce.
- ☐ Cut out and discard the cabbage core; large dice the leaves.
- ☐ Thinly slice the cucumber into rounds.
- ☐ Peel the carrots and grate on the large side of a box grater.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Cut off and discard the ends of the lemongrass; peel away and discard the fibrous outer layers until you reach the pliable white core. Mince the lemongrass core.
- ☐ Halve the buns.
- ☐ In a bowl, combine the **mayonnaise** and **as much of the sriracha as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.



2 Make the slaw:

- ☐ In a medium bowl, combine the **cabbage**, **cucumber**, **half the sugar**, **half the vinegar**, and **2 teaspoons of olive oil**. Season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

3 Pickle the carrots:

- ☐ While the slaw marinates, in a small pot, combine the **carrots**, **remaining sugar**, **remaining vinegar**, **a big pinch of salt**, and **¼ cup of water**. Heat to boiling on high.
- ☐ Once boiling, cook, stirring frequently, 30 seconds to 1 minute, or until the sugar has dissolved. Turn off the heat. Set aside to cool, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



4 Form & cook the patties:

- ☐ While the carrots cool, in a large bowl, combine the **ground beef**, **garlic paste**, and **lemongrass**; season with salt and pepper. Gently mix to combine. Using your hands, form the mixture into two ½-inch-thick patties. Transfer to a plate.
- ☐ In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the patties and cook 3 to 5 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness. Transfer to a plate and set aside in a warm place. Carefully drain off and discard any drippings from the pan. Rinse and wipe out the pan.

5 Toast the buns:

- ☐ Add the **buns**, cut side down, to the same, dry pan. Toast on medium-high 1 to 2 minutes, or until lightly browned. Transfer to a clean, dry work surface.



6 Assemble the burgers & plate your dish:

- ☐ Divide the **sriracha mayonnaise** among the cut sides of the **toasted buns**. Top the bun bottoms with the **cooked patties** and **pickled carrots** (draining before adding). Complete the burgers with the bun tops.
- ☐ Divide the burgers and **slaw** between 2 dishes. Enjoy!