



### Product Spotlight: Hamburger Patties

This week's hamburger patties are provided by Dirty Clean Foods, using WA local grass-fed beef mince.



# Beef Banh Mi Burgers

Everything we love in a Banh Mi, in a burger! Grass-fed beef patties in a soft hamburger bun with lime-dressed slaw, fresh cucumber and a sweet chilli mayonnaise.



25 minutes



2 servings



Beef

6 October 2023

## Jazz it up!

Add freshly cut red chilli or coriander to the burgers if you have some!  
Serve with sweet potato chips if you're feeling extra hungry.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	41g	40g

## FROM YOUR BOX

AIOLI MAYONAISE	100g
ORIENTAL SLAW	1 bag
LIME	1
LEBANESE CUCUMBER	1
HAMBURGER BUNS	2-pack
BEEF HAMBURGERS	2-pack

## FROM YOUR PANTRY

oil for cooking, sesame oil (optional), salt, pepper, sweet chilli sauce, sugar (of choice)

## KEY UTENSILS

large frypan or griddle pan

## NOTES

If you prefer a hotter sauce, you can use sriracha or sambal oelek instead of sweet chilli sauce. Leave out the sweet chilli sauce if you want it mild.

You can use 1/2 the bag of slaw and save 1/2 for another dish.

You can butter the buns or coat in olive oil before toasting for an extra golden crunch.

**No gluten option - hamburger buns are replaced with GF burger buns.**



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### 1. PREPARE THE SAUCE

Combine aioli with **1 tbsp sweet chilli sauce** (see notes). Set aside.



### 2. PREPARE THE FILLINGS

Toss the slaw with lime juice, **2 tsp sugar** and **salt** (see notes). Ribbon or slice cucumber.



### 3. TOAST THE BUNS (OPTIONAL)

Cut burger buns in half. Toast in batches, cut side down in a frypan or griddle pan for 1 minute (see notes).



### 4. COOK THE BURGERS

Coat hamburgers with **sesame oil** or **oil, salt and pepper**. Cook in griddle pan for 3-4 minutes each side or until cooked through.



### 5. FINISH AND SERVE

Assemble burgers with patty, slaw, cucumber and sauce.

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

