



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Avocado

Did you know avocado trees do not self-pollinate? They need another avocado tree close by in order to grow. So romantic!



C4 Asian Beef Burgers

Beef hamburgers in soft milk buns with Asian slaw, avocado and a hoisin dressing, served alongside grilled lime corn.

 20 minutes

 4 servings

 Beef

18 March 2022

Switch it up!

Cooking for the less adventurous? You can replace the hoisin sauce with mayonnaise. Add some sliced cheese, pickles and tomato sauce for a more classic burger.

FROM YOUR BOX

CORN COBS	2
LIME	1
ASIAN SLAW	1 bag
GREEN PEAR	1
AVOCADO	1
MILK BUNS	4-pack
BEEF HAMBURGERS	4-pack

FROM YOUR PANTRY

oil for cooking, salt and pepper, sesame oil, hoisin sauce

KEY UTENSILS

large griddle pan/BBQ or 2 frypans

NOTES

If you have room on your griddle pan you can toast the buns at the same time as the corn cooks.

No gluten option – milk buns are replaced with GF burger buns.



1. COOK THE CORN

Heat a griddle pan or BBQ over medium-high heat. Cut corn in halves and coat with **oil, salt and pepper**. Cook for 10 minutes, turning (see notes).



2. MAKE THE DRESSING

Zest lime and set aside (for corn). Whisk together lime juice and **3 tbsp hoisin sauce**.



3. PREPARE THE FILLINGS

Toss Asian slaw with 1 1/2 tbsp dressing. Slice pear and avocado.



4. WARM THE BUNS

Remove corn from griddle pan. Cut buns in half. Toast on griddle pan for 1 minute each side until crunchy.



5. COOK THE BURGERS

Coat beef burgers with **sesame oil, salt and pepper**. Cook on griddle pan for 2-3 minutes each side until cooked through.



6. FINISH AND SERVE

Assemble burgers with beef patty, fillings and dressing to taste. Garnish corn with lime zest and serve on the side.

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**

