





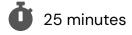
# Product Spotlight: Lime

Before cutting, roll the lime between your palm and bench top, tenderising the fruit and making it easier to juice!



# 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.





2 servings



Beef

# 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

41g

40g

#### FROM YOUR BOX

AIOLI MAYONNAISE	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.





#### 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.





