



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.



25 minutes



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
	37g	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.



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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**

