



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. Served with sweet potato fries.



35 minutes



2 servings



Beef

Jazz it up!

Add freshly cut red chilli or coriander to the burgers if you have some!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	30g	48g	72g

FROM YOUR BOX

SWEET POTATO	400g
AIOLI	100g
ORIENTAL SLAW	1 bag
LIME	1
LEBANESE CUCUMBER	1
BURGER 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. ROAST THE SWEET POTATO

Set oven to 220°C.

Cut **sweet potato** into fries or wedges. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 25 minutes or until golden and crispy



4. 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).



2. PREPARE THE SAUCE

Combine **aioli** with **1 tbsp sweet chilli sauce** (see notes). Set aside in the fridge for serving.



5. 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.



3. PREPARE THE FILLINGS

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



6. FINISH AND SERVE

Assemble **burgers** with **patty, slaw, cucumber** and **sauce**. Serve with **sweet potato fries**.

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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

