

**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



4/6 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	73g

FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	800g	1.2kg
AIOLI	2 x 100g	3 x 100g
ORIENTAL SLAW	1 bag	2 bags
LIME	1	2
LEBANESE CUCUMBERS	2	3
BURGER BUNS	4	6
BEEF HAMBURGERS	4	6

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 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 **1-2 tbsp sweet chilli sauce** (see notes). Set aside in the fridge for serving.

6P - combine aioli with 2-3 tbsp sweet chilli sauce (see notes).



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**. Ribbon or slice **cucumbers**.

6P - toss the slaw with lime juice, 3 tsp sugar and salt.



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**

