



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Foley's Kim-Chi


Kimchi is a Korean health staple. Foley's recipe contains vitamins A, C, B1, B2, calcium and iron. Foley's Raw Kim-Chi can help your gut digest food faster, enabling more time to process and distribute nutrition.



2 Kimchi Coleslaw Burger Stack

Sesame seed crusted burger patties, served over a kimchi coleslaw with an avocado cream.

 30 mins

 2 servings

 Plant-Based

3 September 2021

Make it traditional!

Pick up a packet of burger buns from the shop and make this a traditional burger. That way you may even have enough for leftovers the next day.

Per serve: **PROTEIN** 34g **TOTAL FAT** 52g **CARBOHYDRATES** 68g

FROM YOUR BOX

BURGER PATTY MIX	1/2 packet
AVOCADO	1
CASHEW CREAM CHEESE	1/2 jar *
SESAME SEED MIX	1 packet (20g)
PEAR	1
SNOW PEAS	1 bag (150g)
ORIENTAL SLAW	1 bag (250g)
KIMCHI	1 jar (to taste)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, sesame (or olive) oil, salt and pepper

KEY UTENSILS

frypan, stick mixer or blender

NOTES

If you want to make extra burger patties for leftovers, follow the instructions on the packet for how to cook. Alternatively, you can use the remainder of the mixture as a protein base for bolognese, lasagne or veggie fritters.



1. MAKE THE BURGER MIX

Place half the packet of burger patty mix (see notes) into a bowl with **150ml water** and **salt**. Stir to combine. Set aside.



2. MAKE AVOCADO CREAM

Dice avocado. Blend with 2 tbsp cashew cream cheese and **2 tbsp water** to a smooth consistency using a stick mixer. Season with **salt and pepper**.



3. COOK BURGER PATTIES

Heat a frypan over medium-high heat with **oil**. Form burger mix into two round patties. Coat in sesame seeds (reserve 1/2 tbsp for garnish.) Cook for 5 minutes on each side.



4. TOSS THE COLESLAW

Cut pear into batons. Trim and slice snow peas. Add to a large bowl with slaw and kimchi. Toss with **1 tbsp sesame oil, salt and pepper** until well combined.



5. FINISH AND SERVE

Make a burger stack with coleslaw, burger patty and avocado cream. Sprinkle over remaining sesame seeds.

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**

