

GREEN CHEF

BULGOGI BURGERS

daikon kimchi, ginger-Sriracha aïoli, spicy sesame slaw

COOK TIME
25 MIN

SERVINGS
2

CALORIES PER SERVING
1010

Inspired by the sweet and savory flavors of bulgogi (thinly sliced marinated meat that's an essential part of Korean barbecue), our bulgogi sauce is drizzled over pan-seared beef patties for an umami-rich finish. The flavor-packed patties are sandwiched with a creamy ginger-Sriracha aïoli and a tangy fermented kimchi made from crisp daikon radish. A spicy slaw speckled with sesame seeds rounds out the 25-minute dish.

INGREDIENTS (9 ITEMS)

3½ oz & 1¾ oz	**Cabbage & carrots**
1 whole	**Scallion**
2½ oz	**Daikon kimchi**
2¾ oz	**Ginger-Sriracha aïoli** (E) (S)
¾ oz	**Toasted sesame oil**
1 tsp	**Black & white sesame seeds**
10 oz	**Ground beef***
1¼ oz	**Bulgogi-style amino sauce** (T)
2 whole	**Brioche buns** (E) (M) (W)

WHAT YOU'LL NEED

medium sauté pan
mixing bowls
measuring spoons
whisk
thermometer
oven mitt
cooking oil
1 tbsp butter (M)
½ tsp sugar
salt & pepper

ALLERGENS

(E) EGGS
(S) SOY
(T) TREE NUTS (coconut)
(M) MILK
(W) WHEAT

COOKING FOR 4 If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*Ground beef is fully cooked when internal temperature reaches 160 degrees.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat may increase your risk of foodborne illness. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

BULGOGI BURGERS

1 PREP

- Preheat oven to 425 degrees.
- Roughly chop **cabbage* and carrots** if necessary.
- Trim and thinly slice **scallion** at an angle, separating whites from greens; mince whites.
- Roughly chop **daikon kimchi** if necessary.

**The ingredient you received may be a different color.*

COOKING FOR 4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.



2 MAKE DRESSING

- Place about half of the **ginger-Sriracha aïoli**, about 1 teaspoon of the **toasted sesame oil** (reserve remaining for another use), and about ½ teaspoon sugar in a medium bowl. Whisk to combine.



3 MAKE SLAW

- Add **cabbage and carrots**, **scallion greens**, and about half of the **black and white sesame seeds** to bowl with **dressing**. Toss to combine. Season with salt and pepper to taste.



4 MAKE MIXTURE & FORM PATTIES

- Place **ground beef** in a large bowl. Add **scallion whites** and about 1 teaspoon of the **bulgogi-style amino sauce**. Mix thoroughly to evenly distribute ingredients.
- Form **beef mixture** into two patties, about ¼ inch thick.* Season with salt and pepper.

**To help your patties keep their shape, make a small indentation in the center of each.*



5 COOK PATTIES

- Heat about 1 tablespoon cooking oil in a medium sauté pan over medium-high heat until shimmering. Once pan is hot, add **patties**. Sear 3-5 minutes on one side.
- Flip **patties**. Add 1 tablespoon butter to pan. Drizzle patties with remaining **bulgogi-style amino sauce**. Cook 3-5 minutes, or until patties are fully cooked (or to desired doneness). Remove from heat.





6 TOAST BUNS

- Open **brioche buns**. Place, cut sides down, directly on oven rack. Toast 3-4 minutes, or until lightly browned.

7 PLATE YOUR DISH

- Divide **bottom buns** between plates. Spread remaining **ginger-Sriracha aïoli** onto cut sides of bottom buns. Sprinkle remaining **sesame seeds** over aïoli. Top with **beef patties**, **daikon kimchi**, and **top buns**. Serve **spicy sesame slaw** on the side. Enjoy!



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Nutrition Facts

2 Servings per container

Serving size **(421g)**

Amount per serving

Calories 1010

	% Daily Value*
Total Fat 74g	95%
Saturated Fat 18g	90%
Trans Fat 1.5g	
Cholesterol 150mg	50%
Sodium 1220mg	53%
Total Carbohydrate 53g	19%
Dietary Fiber 4g	14%
Total Sugars 17g	
Includes 7g Added Sugars	14%
Protein 34g	
Vitamin D 0mcg	0%
Calcium 132mg	10%
Iron 5mg	30%
Potassium 701mg	15%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:
Ground Beef [beef], **Ginger-Sriracha Aïoli** (Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate], Sriracha Sauce [organic jalapeno peppers, water, organic sugar, organic distilled vinegar, salt, organic garlic powder, xanthan gum], Lime Juice [lime], Puréed Ginger [ginger], Garlic), **Scallions**, **Green Cabbage**, **Red Cabbage**, **Toasted Sesame Oil** [toasted sesame oil], **Black & White Sesame Seeds** (White Sesame Seeds [hulled sesame seeds], Black Sesame Seeds [black sesame seeds]), **Daikon Kimchi** [napa cabbage, chili pepper, carrot, garlic, green onion, sea salt, ginger], **Brioche Buns** [unbleached unbromated enriched flour (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, durum flour (niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), whole wheat flour, sugar, eggs, liquid eggs (whole eggs, citric acid, salt) canola oil, butter, salt, yeast, wheat gluten, rye flour, natural dough conditioner (wheat flour, enzymes, salt), cultured wheat flour, natural enzymes, pan spray (canola oil, phosphated mono & diglycerides, propellant)], **Bulgogi-Style Amino Sauce** (Garlic, Yellow Onions, Coconut Aminos [organic coconut nectar, organic pure coconut blossom sap, natural unrefined sea salt], Pear Juice [juice from ripe, whole organic pears, ascorbic acid], Puréed Ginger [ginger], Agave [organic agave syrup], Crushed Red Pepper Flakes, Sea Salt, Toasted Sesame Oil [toasted sesame oil], Ascorbic Acid [ascorbic acid]), **Carrots**

Allergen information:
Contains Tree Nuts, Milk, Egg, Wheat And Soy

Allergens may be reflected in pantry items listed in the "What You'll Need" section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.