



Thai-Style Pork Burger

with Crispy Yuca Fries

Your taste buds are going to go crazy for this flavor-packed, Thai-inspired burger. Sear these ground pork patties, made with authentic red curry paste, then top off your burgers with a sweet cabbage slaw. Serve it up with crispy yuca fries to keep the flavor party going!

Ingredients

- Ground pork
- Red curry paste S
- Lemongrass confit
- Nuoc cham F
- Shredded napa cabbage slaw
- Cilantro, mint, & basil
- Brioche buns W M E
- Thai sweet chili aioli E
- Yuca fries
- Jalapeño pepper 🌶️

Allergens

E Eggs M Milk F Fish S Soy W Wheat

Supplies to Gather

- Nonstick saute pan with lid (12 inches or larger)
- Nonstick saute pan (10 inches or larger)
- Kitchen knife & cutting board
- Two mixing bowls
- Plate
- Kitchen tongs
- Spatula
- Cooking spoon
- Paper towels
- Salt & pepper
- Cooking oil

Did You Know?

Yuca, also known as *cassava*, is a starchy root vegetable native to South Central America and the Caribbean. When dried into a powder it can be turned into tapioca. Cassava can also be used in gluten-free baking, sauces, yogurts, and ice creams to thicken and create a smooth consistency.



H

1140

Calories
Per Serving



Best
Seller



Mild

⚡ Personalized Proteins!

Follow all other listed cooking directions, but use the alternate steps below to prepare your selected protein.

Ground Turkey – 1030 cal

Carefully place the Thai-seasoned **ground turkey** burgers into the pan and cover the pan with a lid. Cook for 4 min to create a browned crust. Remove the lid and use a spatula to turn over the turkey burgers. Cook for 4-5 additional min, or until cooked through and firm when pressed in the center.

Ground Beef – 1200 cal

Carefully place the Thai-seasoned **ground beef** burgers into the pan and cook (uncovered) for 5 min. Use a spatula to turn over the burgers and cook for 4-6 additional min, or until cooked to your liking.

Note: Calories listed are the total calories (per serving) including the alternate protein.



Step 1

- Pick the leaves off the **cilantro**, **mint**, and **basil** and discard the stems. Roughly chop the leaves.
- If desired, thinly slice the **jalapeno pepper** for spice, or omit for a milder dish.
- In a mixing bowl, gently toss the **shredded napa cabbage slaw** and the **nuoc cham** with the chopped cilantro, mint, and basil. Set aside to marinate.



Step 4

- Return the pan used to toast the **brioche buns** to the stovetop, add enough cooking oil to reach one inch above the bottom of the pan, and set the heat to **medium-high**. When the oil is hot, **carefully** add the **yuca fries**, working in batches if needed. Cook for 2-3 min on each side, until golden-brown and crisp.
- Line a plate with paper towels. Transfer the yuca fries to the paper towel-lined plate and immediately season with salt.

► Please Note:

Cooking times may vary due to different appliances and temperatures. **Adjust cooking times accordingly.**

When adding ingredients to a hot pan **always be careful of any oil splatter.**



Step 2

- ⚡ In a second mixing bowl, combine the **red curry paste** (use less for a less spicy result) and the **lemongrass confit** with ¼ tsp. of salt and mix well. Add the **ground pork** and mix until just incorporated with red curry paste and confit. Avoid over-mixing.
- With wet hands to prevent sticking, form the blend into two even patties. Use your thumb to indent the center of the patties to prevent them from bulging while they cook.



Step 3

- Place a large nonstick saute pan onto the stovetop, add 1 tbsp. of cooking oil, and set the heat to **medium**. When the oil is hot, **carefully** place the Thai-seasoned pork burgers into the pan and cover with a lid. Cook for 4 min.
- Remove the lid and use a spatula to flip the burgers. Cook (uncovered) for 4-6 additional min, or until the burgers feel firm when pressed in the center. **Turn off the heat** and transfer the burgers to a plate to rest.
- Meanwhile, place a second nonstick saute pan onto the stovetop and set the heat to **medium**. Split the **brioche buns** in half and place them split-side down into the pan. Toast for 2-3 min, until browned. **Turn off the heat** and place the buns on serving plates for assembly.



Let's Plate!

Spread the **Thai sweet chili aioli** over the top and bottom of each toasted brioche bun. Place the Thai-style pork burger on the bottom bun and top with the cabbage slaw. If desired, add the jalapeno slices for spice. Complete with the top bun. Serve the yuca fries alongside the burger and use the remaining Thai sweet chili aioli as a condiment for dipping the fries.