



GRILLED KOREAN BULGOGI BURGER

with kimchi mayo, pickled radish, and asparagus

PREP & COOK TIME

20 MINUTES

IN YOUR BAG

- BEEF BURGER MIX
- BRIOCHE BUN
- KIMCHI MAYO
- ASPARAGUS
- PICKLED RADISH
- ASPARAGUS

PAIR WITH A ZINFANDEL OR AMBER ALE

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Preheat a grill for medium high heat, or heat a splash of oil in a heavy skillet over medium high heat.
- 2 Divide burger mix into individual portions and shape into patties. Pinch the center of the patty between your thumb and finger to make center slightly thinner -- it will cook more evenly.
- 3 Preheat oven to 375 degrees F. Place asparagus on a sheetpan, drizzle with olive oil and sprinkle with salt and pepper. Cook in preheated oven for 12-15 minutes.
- 4 Grill burgers on the preheated grill, or fry in skillet, turning occasionally, until internal temperature (measured with an instant thermometer) reads 160 degrees F, about 8-12 minutes, or to desired doneness.*
- 5 Toast bun on grill or warm for a few seconds in microwave. Place burger on bottom bun; top with kimchi mayo, pickled radish, and top bun.
- 6 Serve burger with cabbage slaw.

Ingredients: Beef burger mix, beef, onions, garlic, risk of foodborne illness, vinegar, sesame oil. **Kimchi mayo:** Mayonnaise, kimchi (napa cabbage, chili pepper, carrots, garlic, green onion, sugar, onion, baby shrimp, sea salt, ginger, anchovy extract), sugar, sesame oil, garlic, scallion. **Pickled Radish:** Daikon radish, bay leaves, peppercorns, garlic, salt, sugar, rice vinegar. **Asparagus.** **Brioche bun:** Flour, butter, sugar, eggs, milk powder, salt, yeast, water. *Contains: Egg, shellfish, wheat, milk.*

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HOW'D IT TURN OUT?



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