



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Avocado

Did you know avocado trees do not self-pollinate? They need another avocado tree close by in order to grow. So romantic!



C2 Asian Beef Burgers

Beef hamburgers in soft milk buns with Asian slaw, avocado and a hoisin dressing, served alongside grilled lime corn.

 20 minutes

 2 servings

 Beef

18 March 2022

Switch it up!

Cooking for the less adventurous? You can replace the hoisin sauce with mayonnaise. Add some sliced cheese, pickles and tomato sauce for a more classic burger.

FROM YOUR BOX

CORN COB	1
LIME	1
MILK BUNS	2-pack
BEEF HAMBURGERS	2-pack
ASIAN SLAW	1 bag
AVOCADO	1

FROM YOUR PANTRY

oil for cooking, salt and pepper, sesame oil, hoisin sauce

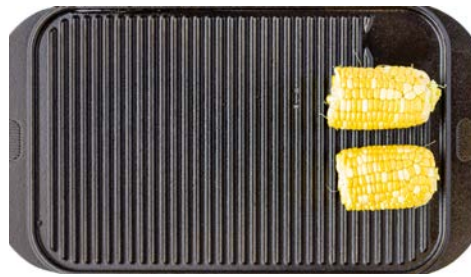
KEY UTENSILS

large griddle pan/BBQ or 2 frypans

NOTES

You can use mayonnaise instead of hoisin sauce if preferred.

No gluten option – milk buns are replaced with GF burger buns.



1. COOK THE CORN

Heat a griddle pan or BBQ over medium-high heat. Cut corn in half and coat with **oil, salt and pepper**. Cook for 10 minutes, turning.



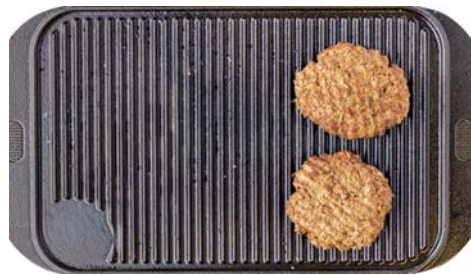
2. PREPARE THE DRESSING

Zest lime and set aside (for corn). Whisk together lime juice and **3 tbsp hoisin sauce** (see notes).



3. WARM THE BUNS

Cut buns in half. Toast on griddle pan for 1 minute each side until crunchy. Set aside.



4. COOK THE BURGERS

Coat beef burgers with **sesame oil, salt and pepper**. Cook on griddle pan for 2-3 minutes each side until cooked through.



5. PREPARE THE FILLINGS

Toss Asian slaw with 1 1/2 tbsp dressing. Slice avocado.



6. FINISH AND SERVE

Assemble burgers with beef patty, fillings and dressing to taste. Garnish corn with lime zest and serve on the side.

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**

