



Savory and Sweet

THAI STYLE TURKEY BURGER LETTUCE WRAPS

FEEDS:

8 PEOPLE

PREP TIME:

15 MINUTES

COOK TIME:

30 MINUTES

TOTAL TIME TO PLATE:

45 MINUTES

GROCERY CHECKLIST:

- 4 Turkey BUBBA burgers
- 1 cup thin sliced cucumber
- 1/2 cup julienne peeled carrot
- 1/2 cup thin sliced red cabbage
- 4 tablespoons rice vinegar
- 2 tablespoons chili garlic sauce
- 4 tablespoons soy sauce
- 3 tablespoons honey
- 6 oz thin rice vermicelli
- 2 tablespoons sesame oil
- 1 tablespoon sambol chili paste

MISCELLANEOUS CHECKLIST

- Salt and pepper to taste
- Vegetable or peanut oil
- Large mixing bowl
- Non-stick pan
- Flat or rubber spatula
- Dipping ramekin

DIRECTIONS

STEP 1 - SLAW TIME

Make the slaw – Mix all the slaw ingredients in a bowl and stir to combine. Season with a pinch of salt. Store in the fridge until ready to use.

STEP 2 - THE NOODLES

Make the noodles – Cook according to package instructions. Mix the oil and soy sauce into the noodles right after straining them to prevent them from clumping together.

STEP 3 – GRILL 'EM

Make the burgers – Mix the soy sauce, rice vinegar, honey and sambol in a small bowl until combined. Preheat a large nonstick pan over medium heat with some vegetable or peanut oil. Add the burgers and cook 5 minutes until the juices are starting to collect on the top of the burger.

STEP 4 - SLATHER 'EM

Flip the burgers and pour in the sauce. Swirl the pan around so the sauce is touching all the burgers. After about 2 minutes, turn heat to low and use a flat wooden or rubber spatula to cut the burgers into 4 equal pieces right in the pan. Stir so all the burger pieces are coated and continue to simmer for 5 minutes until the sauce is sticky and the burgers are cooked through.

STEP 5 - WRAP 'EM

Build the wraps – Start with a piece of lettuce, top with some vermicelli, then a burger piece, then the slaw. Serve with some Thai sweet chili sauce for dipping.