SVG logo is not supported in PDF. Please upload a JPG or PNG logo in the plugin settings.

Email: shop@example.com Tel: +123 123456789 Web: www.example.com

Kimchi Burger

Preparation time: 35 min

Cooking time: 10 min

Total time: 45 min

Difficulty: medium

Portions: 2 People

For the burgers

2 pc garlic cloves, minced

0.25 ts teaspoon ginger, grated

1 ts sesame oil

1 ts soy sauce

0.25 ts black pepper

0.25 ts salt

2 pc burger buns

Some sesame seeds

For the BBQ sauce

150 ml soy sauce

150 g brown sugar

60 ml rice vinegar

3 pc garlic cloves, minced

2 ts chili garlic sauce

1 ts sesame oil

1 ts ginger, grated

0.5 ts black pepper

2 tb cornstarch

For the chili garlic mayo

1 ts chili garlic sauce

1 ts spring onion, finely chopped

For the kimchi slaw

600 g kale, finely shredded

150 ml vegan mayonnaise alternative

1 tb agave syrup

1 tb rice vinegar

250 g pre-cut kimchi

For the BBQ sauce

1. Combine all ingredients except agave syrup in a small saucepan and whisk together. Simmer the sauce on the stove over medium heat for a few minutes. Once the sauce begins to thicken, remove it from the heat, stir in agave syrup, and let it cool slightly.

For the chili garlic mayo

1. Combine all ingredients in a small bowl and mix. Store in the refrigerator.

For the kimchi slaw

1. Place all ingredients in a bowl, gently mix, and store in the refrigerator.

For the burgers

1. Place the Beyond Burger patties in a large mixing bowl. Add soy sauce, grated ginger, sesame oil, salt, and pepper. Mix well with your hands and form into two patties.

2. Cook the Beyond Burger patties in a pan for 3 minutes on each side over medium heat. Then, transfer them to a baking sheet and drizzle with Korean BBQ sauce.

3. Spread the chili garlic mayo on the bottom buns and place the cooked patties on top. Add the kimchi slaw and the top bun half.