

## **INCOGMEATO KIMCHI QUESO FUNDIDO BURGER WITH GOCHUJANG AIOLI**

- 1 Incogmeato™ Burger Patty
- Neutral oil|Butter
- Brioche Bun
- Marinated kale
- Gochujang aioli
- 2 oz Chihuahua cheese, grated
- 1 oz Kimchi

### **MARINATED KALE**

- 1 bunch Kale, stemmed and chopped
- 2 Lemons, juice
- 2 Tbsp Soy sauce
- 3 Tbsp Furikake
- 1/2 Tbsp Salt
- 1 Tbsp Apple cider vinegar
- 1 Tbsp Gochujang
- 2 Tbsp Extra-virgin olive oil

### **GOCHUJANG AIOLI**

- 1 cup Kewpie mayo
- 1 Tbsp Gochujang
- Pinch salt
- 1/2 Lime, juice

1. On a flat top, add oil over medium heat. Add burger patties and cook for 6 minutes, flip halfway. End temperature should be 160°F. Lightly butter the bun and toast on a grill.
2. Spread the gochujang aioli on both halves of the bun, then add the marinated kale, and top with burger patty.
3. Simultaneously, heat skillet to medium/high heat and add chihuahua cheese. Let the cheese caramelize then add kimchi. Once caramelized, flip upside down on the burger to create a veil of cheese. Top with the other half of the bun and serve.

## GOCHUJANG AIOLI

4. Combine all ingredients in a blender (or bowl if using an immersion blender) and blend until smooth.

## MARINATED KALE

5. Add all ingredients except the olive oil to a bowl and mix. Massage and smash ingredients into the kale. Let sit for 15 minutes, then dress with olive oil.

## ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">• 1 bunch Kale, stemmed and chopped</a> , <a href="#">• 1 cup Kewpie mayo</a> , <a href="#">• 1 Tbsp Apple cider vinegar</a> , <a href="#">• 1 Tbsp Gochujang</a> , <a href="#">• 1/2 Lime, juice of</a> , <a href="#">• 1/2 Tbsp Salt</a> , <a href="#">• 2 Tbsp Soy sauce</a> , <a href="#">• 3 Tbsp Furikake</a> , <a href="#">• Pinch salt</a> , <a href="#">1 Incogmeato™ Burger Patty</a> , <a href="#">1 oz Kimchi</a> , <a href="#">2 Lemons, juice of</a> , <a href="#">2 oz Chihuahua cheese, grated</a> , <a href="#">2 Tbsp Extra-virgin olive oil</a> , <a href="#">Brioche Bun</a> , <a href="#">Butter</a> , <a href="#">Gochujang aioli</a> , <a href="#">Marinated kale</a> , <a href="#">Neutral oil</a>
<b>Course</b>	<a href="#">Dinner</a> , <a href="#">Entrees</a> , <a href="#">Lunch</a>
<b>Cuisine</b>	<a href="#">American</a> , <a href="#">Asian</a>
<b>Category</b>	<a href="#">Burgers</a> , <a href="#">plant based</a> , <a href="#">Vegetarian</a>
<b>Serving Size</b>	4