

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

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