

Chapli Burgers

By Samin Nosrat

YIELD 4 to 6 servings

TIME 30 minutes

This recipe is inspired by the thin, heavily spiced Pakistani patties known as chapli kebabs, which are typically drizzled with green chutney and served wrapped in warm naan. This version replaces naan with buns and welcomes the classic crunch of iceberg lettuce. But what really sets these burgers apart are the other flavorful toppings and condiments: thinly sliced onions, tomatoes and cucumbers, a creamy herbed yogurt, (<https://cooking.nytimes.com/recipes/1019440-herbed-yogurt>) and tomato ketchup spiked with tamarind paste. Take a few extra minutes to put together the sauces — the mouthwatering tang, sweetness, creaminess and spice they'll add will make all the difference.

INGREDIENTS

FOR BURGERS:

1 tablespoon coriander seeds

Sea salt

2 tablespoons fresh or dried pomegranate seeds

1 pound ground beef

½ small yellow onion, minced

½ medium tomato, finely chopped and drained of juice

1 clove garlic, finely grated or pounded

1 tablespoon finely grated fresh ginger

½ jalapeño, seeded and minced

½ teaspoon red-pepper flakes

1 teaspoon garam masala

PREPARATION

Step 1

Place coriander seeds in a small saucepan, and set over medium heat. Swirling pan, lightly toast seeds for 2 minutes until fragrant. Remove from heat, and finely pound in a mortar and pestle with a pinch of salt (alternatively, use a spice grinder or small food processor). Add pomegranate seeds, and coarsely pound (it's fine if the inner seed does not break down). Scrape paste into a large mixing bowl.

Step 2

Add beef, onion, tomato, garlic, ginger, 1/2 jalapeño, pepper flakes, garam masala, cumin, 1/4 cup cilantro, egg and 2 teaspoons salt. Use hands to knead mixture until combined.

Step 3

Fry a quarter-size piece of the mixture, and taste. Adjust seasoning with salt and spices.

Step 4

Line a baking sheet with parchment paper. Divide meat mixture onto parchment into 6 balls, and flatten into thin, 4-inch-round patties.

1 teaspoon cumin powder

¼ cup finely chopped cilantro leaves and tender stems

1 egg

Neutral oil for cooking

TO SERVE:

Burger buns

Iceberg lettuce

Tamarind ketchup (see recipe)

(<https://cooking.nytimes.com/recipes/1019439-tamarind-ketchup>)

Herbed yogurt (see recipe)

(<https://cooking.nytimes.com/recipes/1019440-herbed-yogurt>)

Sliced Persian cucumbers, red onions and tomatoes

Step 5

Set a large cast-iron pan over high heat. Add 2 tablespoons oil. When it shimmers, lay three patties into the pan, and cook for 2 minutes on each side until browned, then set aside on a plate. Drain grease from pan, and wipe with a paper towel, then cook remaining patties. (Alternatively, grill burgers over high heat for 2 minutes per side until browned.)

Step 6

Serve immediately on toasted buns with tamarind ketchup, (<https://cooking.nytimes.com/recipes/1019439-tamarind-ketchup>) herbed yogurt (<https://cooking.nytimes.com/recipes/1019440-herbed-yogurt>) and other garnishes.

Tip

Patties can be formed, covered and refrigerated up to one day in advance. Bring to room temperature before cooking. The burgers won't be complete without the tamarind ketchup and herbed yogurt, which take only a few minutes to make and add welcome creaminess, sweetness and tang.

PRIVATE NOTES

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