

Lemongrass Chicken Burgers

with Hoisin Mayo & Roasted Potato Wedges

Tropical lemongrass lends its citrusy, fragrant character to many Southeast Asian dishes. Here, we're using the tender core of a fresh stalk to brighten up our Thai-inspired chicken burgers. Combined with nutty sesame oil and umami-rich soy sauce—plus a dash of hot sriracha—the lemongrass infuses these burgers with plenty of classic flavor. To round it all out, we're adding a creamy, savory-sweet spread and juicy summer tomato.

Blue Apron Wine Pairings

Ombra del Tempio Nero d'Avola, 2014

Mustard Field Zinfandel, 2014



Ingredients

- 10 Ounces Ground Chicken
- 2 Potato Buns
- 2 Cloves Garlic
- 1 Tomato
- 1 Stalk Lemongrass
- ¾ Pound Yukon Gold Potatoes
- 1 Bunch Cilantro

Knick Knacks

- 3 Tablespoons Mayonnaise
- 2 Tablespoons Hoisin Sauce
- 2 Teaspoons Sesame Oil
- 2 Teaspoons Sriracha
- 1 1-Inch Piece Ginger
- 1 Tablespoon Soy Sauce

Makes: 2 servings | **Calories:** about 800 per serving

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/933

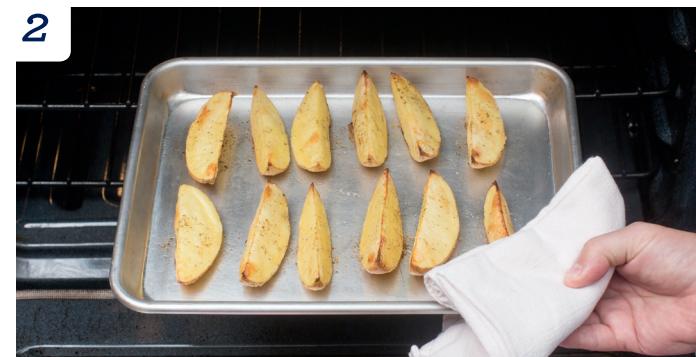
1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Cut the potatoes lengthwise into 1-inch-wide wedges. Peel and mince the garlic and ginger. Cut off and discard the ends of the lemongrass; peel away and discard the fibrous outer layers until you reach the pliable white core. Mince the lemongrass core. Halve the buns. Core the tomato and cut into $\frac{1}{4}$ -inch-thick rounds. Pick the cilantro leaves off the stems; discard the stems.

2



Roast the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, skin sides down, and roast 24 to 26 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

3



Cook the aromatics & make the hoisin mayo:

Once the potatoes have roasted for about 5 minutes, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**, **ginger** and **lemongrass**. Cook, stirring frequently, 30 seconds to 1 minute, or until softened and fragrant. Transfer to a large bowl and set aside to cool slightly. Wipe out the pan. While the aromatics cool, in a small bowl, combine the **mayonnaise** and **hoisin sauce**; season with salt and pepper to taste.

4



Form & cook the patties:

While the potatoes continue to roast, to the bowl of **cooked aromatics**, add the **ground chicken**, **sesame oil**, **soy sauce** and **as much of the sriracha as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Gently mix until just combined. Using your hands, form the mixture into two $\frac{1}{2}$ -inch-thick patties. Transfer to a plate. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the patties; loosely cover the pan with aluminum foil. Cook 3 to 5 minutes per side, or until browned and cooked through. Transfer to a plate, leaving any browned bits (or fond) in the pan. Loosely cover the cooked patties with aluminum foil and set aside in a warm place.

5



Toast the buns:

Add the **buns**, cut sides down, to the pan of reserved fond. (If the pan seems dry, add 1 teaspoon of olive oil.) Toast on medium 30 seconds to 1 minute, or until lightly browned. Divide between 2 plates.

6



Assemble the burgers & plate your dish:

Spread a layer of the **hoisin mayo** onto the bottoms of the **toasted buns**. Top with the **cooked patties** and as much of the **tomato** as you'd like (you may have extra tomato); season with salt and pepper. Top with the **cilantro** and bun tops. Serve with the **roasted potatoes** and any **remaining hoisin mayo** on the side. Enjoy!