

# Burgers & Red Cabbage Slaw

with Sriracha Mayo  
& Roasted Sweet Potato

**PREP TIME:** 15 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 2

In this recipe, we're taking the classic burger to new heights with a few special additions. Red cabbage marinated with miso paste delivers a delicious layer of umami (or savory) flavor, while a creamy spread of sriracha and mayonnaise adds the perfect spicy finish. A side of roasted sweet potato wedges—our take on the classic burger companion—balances these zesty ingredients.



## BLUE APRON WINE PAIRING:

Bodegas VQ Grenache, 2015

Order wine and view other perfect pairings at [blueapron.com](http://blueapron.com).



## Ingredients



10 oz  
GROUND BEEF



2  
POTATO BUNS



1  
SCALLION



1  
SWEET POTATO



1/2 lb  
RED CABBAGE

## KNICK KNACKS:



1 Tbsp  
SRIRACHA



2 Tbsp  
MAYONNAISE



2 Tbsp  
RICE VINEGAR



2 tsp  
SWEET WHITE  
MISO PASTE



1 1-inch piece  
GINGER



Download our iOS app or log in to [blueapron.com](http://blueapron.com) for how-to videos and supplier stories.





## 1 Prepare the ingredients:

- ☒ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the buns.
- ☐ Cut out and discard the cabbage core; thinly slice the leaves.
- ☐ Peel and mince the ginger.
- ☐ Cut off and discard the root end of the scallion; thinly slice, separating the white bottom and green top.
- ☐ Halve the sweet potato crosswise; cut lengthwise into 1/2-inch-wide wedges.

## 2 Make the cabbage slaw:

- ☐ In a medium bowl, combine the **cabbage**, **ginger**, **white bottom of the scallion**, **vinegar** and **miso paste**. Drizzle with olive oil and season with salt and pepper; toss to thoroughly combine.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



## 3 Roast the sweet potato:

- ☐ While the cabbage slaw marinates, place the **sweet potato** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer.
- ☐ Roast 18 to 20 minutes, or until browned and tender when pierced with a fork. Remove from the oven and set aside in a warm place.

## 4 Form & cook the patties:

- ☐ While the sweet potato roasts, place the **ground beef** in a bowl; season with salt and pepper. Gently mix to incorporate. Using your hands, form the mixture into two 1/2-inch-thick patties; transfer to a plate.
- ☐ In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- ☐ Add the patties; cook 3 to 4 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness. Transfer to a plate. Rinse and wipe out the pan.



## 5 Toast the buns:

- ☐ While the sweet potato continues to roast, heat the same, dry pan on medium-high until hot.
- ☐ Add the **buns**, cut sides down, and toast 1 to 2 minutes, or until lightly browned. Transfer to a clean, dry work surface.



## 6 Make the sriracha mayo & plate your dish:

- ☐ While the sweet potato continues to roast, in a bowl, combine the **mayonnaise** 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 to taste.
- ☐ Spread a layer of the sriracha mayo onto the cut sides of the **toasted buns**. Top the bun bottoms with the **cooked patties** and some of the **cabbage slaw** (you will have extra slaw). Complete the burgers with the bun tops.
- ☐ Divide the burgers and **roasted sweet potato** between 2 dishes. Garnish the sweet potato with the **green top of the scallion**. Serve with the **remaining cabbage slaw** on the side. Enjoy!