

Shiitake Mushroom Burgers

with Miso Mayonnaise & Roasted Sweet Potato

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

Chefs, the secret to these burgers' spectacular umami (or savory) flavor is dried shiitake mushrooms, which pack even more potency than their fresh counterparts. After rehydrating the mushrooms with a bit of hot water, we're adding them directly to our patties, along with hoisin (or Chinese-style barbecue sauce) for a touch of sweetness. A creamy spread of mayo and miso paste is the perfect complement to the juicy burgers.



BLUE APRON WINE PAIRING:

Maggio Calogero Petit Verdot, 2015

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Ingredients



10 oz
GROUND BEEF



2
POTATO BUNS



2 cloves
GARLIC



2
SCALLIONS



1/2 lb
SWEET POTATO

KNICK KNACKS:



2 Tbsp
MAYONNAISE



1 Tbsp
HOISIN SAUCE



2 tsp
SWEET WHITE
MISO PASTE



1/4 oz
DRIED SHIITAKE
MUSHROOMS



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1 Prepare the ingredients & make the miso mayonnaise:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the buns.
- ☐ In a heatproof bowl, combine the **mushrooms** and **1 cup of hot water**; let stand for at least 10 minutes.
- ☐ Halve the sweet potato lengthwise, then thinly slice crosswise.
- ☐ Peel and mince the garlic.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ In a bowl, combine the **miso paste** and **mayonnaise**; season with salt and pepper to taste.



2 Roast the sweet potato:

- ☐ Line a sheet pan with aluminum foil. Place the **sweet potato** on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat.
- ☐ Arrange in a single, even layer and roast 16 to 18 minutes, or until browned and tender when pierced with a fork.
- ☐ Remove from the oven, leaving the oven on, and transfer to a plate. Set aside in a warm place. Discard the aluminum foil.

3 Form the patties:

- ☐ While the sweet potato roasts, thoroughly drain the **mushrooms** and transfer to a cutting board; finely chop. Transfer to a large bowl.
- ☐ Add the **ground beef, garlic, hoisin sauce** and **white bottoms of the scallions**; season with salt and pepper. Gently mix to combine.
- ☐ Using your hands, form the mixture into two 1/2-inch-thick patties. Transfer to a plate.



4 Cook the patties:

- ☐ While the sweet potato continues to roast, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **patties** and cook 3 to 5 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness. Transfer to a plate and set aside in a warm place.

5 Toast the buns:

- ☐ While the patties cook, place the **buns**, cut sides up, on the sheet pan used to roast the sweet potato.
- ☐ Toast in the oven 3 to 4 minutes, or until the edges are lightly browned and crispy. Remove from the oven and transfer to a clean, dry work surface.



6 Assemble the burgers & plate your dish:

- ☐ Spread the a layer of the **miso mayonnaise** onto the cut sides of the **toasted buns**. Top the bun bottoms with the **cooked patties**. Complete the burgers with the bun tops.
- ☐ Divide the burgers and **roasted sweet potato** between 2 plates. Garnish the sweet potato with the **green tops of the scallions**. Enjoy!