

Korean-Style Beyond Burger™

with Gochujang Mayo & Scallion Jam

VEGETARIAN
PLANT-FORWARD

🕒 25-35 MINS | 2 SERVINGS

An irresistible duo of creamy mayo and gochujang (a favorite Korean condiment) lends rich flavor and subtle heat to the plant-based Beyond Burger™—also topped with a delicious scallion jam, which is simply made by cooking scallions with a bit of vinegar and sugar. It's accompanied by a hearty side of furikake-roasted potatoes and a tangy-sweet hoisin ketchup.



MATCH YOUR BLUE APRON WINE

 Fruity & Savory

Serve a bottle with this symbol for a great pairing.



Ingredients



2
BEYOND BURGER™
PLANT-BASED PATTIES



2
SCALLIONS



2 tsps
GOCHUJANG



1 Tbsp
SESAME OIL



1 Tbsp
RICE VINEGAR



1 Tbsp
KETCHUP



2
POTATO BUNS



¾ lb
GOLDEN OR RED
POTATOES



2 Tbsps
MAYONNAISE



1 Tbsp
SUGAR



2 Tbsps
HOISIN SAUCE



1 tsp
FURIKAKE



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Prepare the ingredients & make the hoisin ketchup:

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1-inch-wide wedges.
- Thinly slice the **scallions**.
- Halve the **buns**.
- In a bowl, combine the **hoisin sauce** and **ketchup**.



2 Roast the potatoes:

- Place the **potato wedges** on a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **furikake**; toss to coat. Arrange in an even layer, skin side down.
- Roast 21 to 23 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



3 Make the scallion jam:

- Meanwhile, in a medium pan (nonstick, if you have one), heat the **sesame oil** on medium-high until hot.
- Add the **sliced scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Add the **sugar** and **vinegar** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until thickened.
- Transfer to a bowl (including any liquid from the pan). Taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.



4 Cook the patties:

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties** and cook 3 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through** (the center will still be red or pink).
- Transfer to a plate. Wipe out the pan.



5 Finish & serve your dish:

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot. Add the **halved buns**, cut side down, and toast on medium-high 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.
- In a bowl, combine the **mayonnaise** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.
- Assemble the burgers using the **toasted buns, gochujang mayo, cooked patties, and scallion jam**.
- Serve the **burgers** with the **roasted potatoes** and **hoisin ketchup** on the side. Enjoy!

**An instant-read thermometer should register 165°F.



NUTRITION PER SERVING (AS PREPARED)* Calories: 830, Total Carbohydrates: 100g, Dietary Fiber: 25g, Added Sugar: 5g, Total Fat: 28g, Saturated Fat: 10g, Protein: 44g, Sodium: 1426mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC New York, NY 10005

Share your photos with #blueapron