

Shiitake & Hoisin Beef Burgers

with Miso Mayo & Bok Choy

🕒 30-40 MINS

2 SERVINGS

We're giving these Asian-style burgers layers of umami (or savory) flavor in two ways: we're mixing bites of earthy shiitake mushrooms into the juicy beef patties, then serving them atop a savory spread of sweet white miso and mayo. They're delightfully balanced by a simple side of sautéed broccoli, finished with a touch of bright vinegar and crunchy sesame seeds.



MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
GROUND BEEF



2
POTATO BUNS



1/2 oz
DRIED SHIITAKE
MUSHROOMS



1 Tbsp
SWEET WHITE
MISO PASTE



2 Tbsps
MAYONNAISE



2 Tbsps
HOISIN SAUCE



10 oz
BABY BOK CHOY



1/2 lb
BROCCOLI



1 clove
GARLIC



1 Tbsp
WHITE WINE
VINEGAR



1 tsp
BLACK & WHITE
SESAME SEEDS



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:

- ☐ Wash and dry the fresh produce.
- ☐ Place the **mushrooms** in a medium bowl; cover with **hot water**. Set aside to rehydrate at least 10 minutes.
- ☐ Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small florets.
- ☐ Peel **1 clove of garlic**; using a zester, finely grate into a paste (or use the small side of a box grater).
- ☐ Halve the **buns**.
- ☐ In a bowl, whisk together the **miso paste** and **mayonnaise**. Taste, then season with salt and pepper if desired.
- ☐ Cut off and discard the root ends of the **bok choy**; thinly slice. Place in a bowl; drizzle with **olive oil** and season with salt and pepper. Toss to coat.



2 Cook the broccoli:

- ☐ In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **broccoli florets** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Season with salt and pepper.
- ☐ Add **1/2 cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 4 to 5 minutes, or until softened.
- ☐ Add the **vinegar**. Cook, stirring frequently, 30 seconds to 1 minute, or until the liquid has cooked off.
- ☐ Transfer to a bowl and cover with foil to keep warm. Wipe out the pan.



3 Form & cook the patties:

- ☐ Meanwhile, drain the **rehydrated mushrooms**. Transfer to a cutting board, then finely chop.
- ☐ In a large bowl, combine the **beef**, **chopped mushrooms**, **garlic paste**, and **half the hoisin sauce** (you will have extra); season with salt and pepper. Gently mix to combine.
- ☐ Form the mixture into two 1/2-inch-thick patties, then transfer to a plate.
- ☐ In the same pan, heat **1 teaspoon of olive oil** on medium-high until hot.
- ☐ Add the **patties**. Cook 4 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through.**
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a work surface.



4 Toast the buns & serve your dish:

- ☐ Add the **halved buns**, cut side down, to the pan of reserved fond (if the pan seems dry, add a drizzle of olive oil). Toast on medium-high 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.
- ☐ Assemble the burgers using the **toasted buns**, **miso mayo**, **cooked patties**, and **seasoned bok choy** (you may have extra).
- ☐ Serve the **burgers** with the **cooked broccoli** on the side. Garnish the broccoli with the **sesame seeds**. Enjoy!

**An instant-read thermometer should register 160°F.



NUTRITION PER SERVING (AS PREPARED)* Calories: 770, Total Carbohydrates: 48g, Dietary Fiber: 6g, Added Sugar: 8g, Total Fat: 49g, Saturated Fat: 14g, Protein: 37g, Sodium: 1330mg.

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.

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