# Shiitake & Hoisin Beef Burgers

with Miso Mayo & Bok Choy

(1) 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.

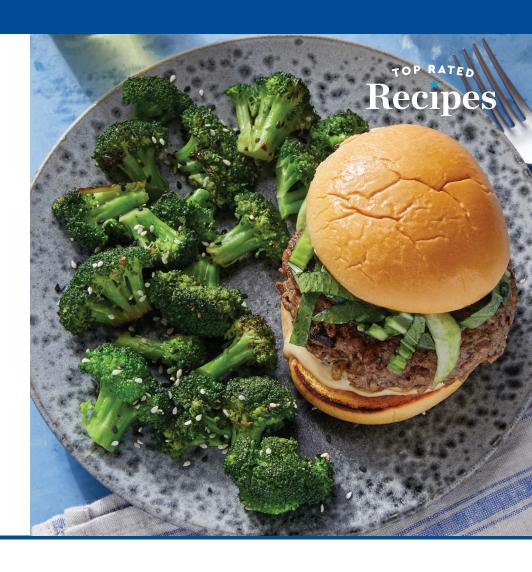


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Fruity & Savory

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## **Ingredients**



**GROUND BEEF** 





DRIED SHIITAKE **MUSHROOMS** 



1 Tbsp **SWEET WHITE** MISO PASTE



2 Tbsps MAYONNAISE



2 Tbsps HOISIN SAUCE



10 oz **BABY BOK CHOY** 



POTATO BUNS

**BROCCOLI** 



1 clove GARLIC



1 Tbsp WHITE WINE VINEGAR



**BLACK & WHITE** SESAME SEEDS











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

## 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.
- Ut 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 mediumhigh 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.

## 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  $\frac{1}{2}$ -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!



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.