

Ginger Chicken Burgers

with Hoisin Mayonnaise
& Roasted Broccoli

TIME: 25-35 minutes

SERVINGS: 4

These burgers take on Asian flair with the addition of a few special ingredients. Fresh ginger lends an aromatic lift to the chicken patties, while thin, crisp slices of bok choy dressed with nutty sesame oil and mirin—a sweetened Japanese rice wine—add delicate crunch. We're also stirring hoisin sauce into mayonnaise to make a creamy, flavorful spread for our toasted buns. On the side, tangy pickled peppers liven up roasted broccoli.



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Ingredients



1 1/2 lbs
GROUND
CHICKEN



4
POTATO BUNS



1/4 cup
MAYONNAISE



2 oz
PICKLED
GOATHORN
PEPPERS



1 1-inch piece
GINGER



1 Tbsp
SESAME OIL



1 lb
BROCCOLI



6 oz
BABY BOK CHOY



1/3 cup
PANKO
BREADCRUMBS



2 Tbsps
HOISIN SAUCE



1 Tbsp
MIRIN



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1 Prepare the ingredients:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the bottom ½ inch of the broccoli stem. Cut the broccoli into small pieces.
- ☐ Roughly chop the peppers.
- ☐ Peel and finely chop the ginger.
- ☐ Cut off and discard the root ends of the bok choy; thinly slice crosswise. Place in a large bowl.
- ☐ Halve the buns.



2 Roast the broccoli:

- ☐ Place the **broccoli** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single layer.
- ☐ Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- ☐ Remove from the oven. Carefully top with the **peppers** and **half the mirin**; stir to combine. Season with salt and pepper to taste. Transfer to a serving dish. Set aside in a warm place.

3 Form & cook the patties:

- ☐ While the broccoli roasts, in a large bowl, combine the **ground chicken**, **ginger**, **breadcrumbs**, and **half the sesame oil**; season with salt and pepper. Gently mix to combine. Using your hands, form the mixture into 4 equal-sized patties. Transfer to a plate.
- ☐ In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- ☐ Add the patties and cook 5 to 7 minutes per side, or until browned and cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a plate.



4 Dress the bok choy:

- ☐ While the patties cook, add the **remaining mirin** and **remaining sesame oil** to the bowl of **bok choy**. Drizzle with olive oil and season with salt and pepper. Toss to coat. Season with salt and pepper to taste.

5 Toast the buns:

- ☐ Add the **buns**, cut side down, to the pan of reserved fond. Toast on medium-high 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.



6 Finish & serve your dish:

- ☐ In a bowl, combine the **hoisin sauce** and **mayonnaise**. Season with salt and pepper to taste. Evenly divide among the cut sides of the **toasted buns**. Top the bun bottoms with the **cooked patties** and **dressed bok choy**. Complete the burgers with the bun tops.
- ☐ Divide the burgers among 4 dishes. Serve with the **roasted broccoli** on the side. Enjoy!