

Korean Beef Steam Buns

with Sweet Potato Tempura & Spicy Mayonnaise

TIME: 45-55 minutes

SERVINGS: 3

In this recipe, bao, or fluffy steam buns, take on a decidedly Korean flair. We're slathering them with a spicy mayonnaise made with gochujang, a sweet and spicy red pepper paste used in traditional dishes. As for the filling, we're cooking tender beef with savory black bean sauce and aromatic scallion and ginger, as well as a bit more gochujang, then layering it all with crunchy slices of cucumber. On the side, we're serving sweet potato tempura (coated in batter and pan-fried to an airy crisp).



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Ingredients



10 oz
THINLY SLICED
BEEF



6
CHINESE STEAM
BUNS



1
SCALLION



1
SWEET POTATO



1
PERSIAN
CUCUMBER

KNICK KNACKS:



2 tsps
GOCHUJANG



2 Tbsps
BLACK BEAN
SAUCE



1/4 cup
TEMPURA MIX



1 1-inch piece
GINGER



1/4 cup
MAYONNAISE



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1 Prepare the ingredients & make the spicy mayonnaise:

- Heat a medium pot of water to boiling on high.
- Wash and dry the fresh produce.
- Cut the sweet potato into ¼-inch-thick rounds.
- Cut off and discard the root end of the scallion; thinly slice on an angle, separating the white bottom and green top.
- Peel and finely chop the ginger.
- Thinly slice the cucumber on an angle.
- In a bowl, combine the **mayonnaise** and **up to half the gochujang**, depending on how spicy you'd like the dish to be; season with salt and pepper to taste.



2 Make the sweet potato tempura:

- To make the batter, in a large bowl, whisk together the **tempura mix** and ¼ **cup of cold water** until smooth; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot.
- Once the oil is hot enough that a drop of batter sizzles immediately when added to the pan, working in batches, coat the **sweet potato** in the batter (letting any excess drip off). Carefully add to the pan in a single layer and cook 4 to 6 minutes per side, or until lightly browned and crispy. (If the pan seems dry, add a drizzle of oil between batches.)
- Transfer to a paper towel-lined plate; immediately season with salt and pepper. Carefully discard any excess oil. Wipe out the pan.



3 Steam the buns:

- While the sweet potato cooks, rest a strainer (or colander) over the pot of boiling water, making sure the water doesn't reach the bottom of the strainer.
- Working in batches if necessary, place the **buns** in the strainer; cover with the lid of the pot. Steam 3 to 5 minutes, or until softened and puffy. Carefully transfer to a work surface.

4 Cook the beef:

- While the buns steam, using your hands, separate the **sliced beef**; pat dry with paper towels. Season with salt and pepper.
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned beef in a single layer. Cook, without stirring, 1 to 2 minutes, or until browned.
- Add the **white bottom of the scallion, ginger, black bean sauce, and as much of the remaining gochujang as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the beef is just cooked through. Turn off the heat; season with salt and pepper to taste.



5 Assemble the buns & plate your dish:

- Gently open each **steamed bun**; evenly spread with a thin layer of the **spicy mayonnaise**. Divide the **cooked beef** and **cucumber** among the buns.
- Transfer the assembled buns and **sweet potato tempura** to serving dishes. Serve ⅔ of the **buns** with ⅔ of the **tempura** (you will have extra buns and tempura). Garnish the buns with the **green top of the scallion**. Enjoy!