

Shiitake & Hoisin Beef Burgers

with Miso Mayo & Roasted Purple Potatoes

4 SERVINGS | 35-45 MINS

 **Blue Apron**
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Ingredients

 18 oz Ground Beef

 15 oz Baby Bok Choy

 3 Tbsps Sweet White Miso Paste

 4 Potato Buns

 1 ¼ lbs Purple Potatoes

 ½ oz Dried Shiitake Mushrooms

 2 cloves Garlic

 2 Tbsps Hoisin Sauce

 ¼ cup Mayonnaise



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

1 Prepare & roast the potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1-inch-wide wedges.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer, skin side down.
- Roast 27 to 29 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, place the **mushrooms** in a bowl; cover with **hot water**. Set aside to rehydrate at least 10 minutes.
- Peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- 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.
- Halve the **buns**.
- In a bowl, whisk together the **miso paste** and **mayonnaise**. Taste, then season with salt and pepper if desired.



3 Form the patties

- Drain the **rehydrated mushrooms**. Transfer to a cutting board; finely chop.
- In a large bowl, combine the **beef, chopped mushrooms, hoisin sauce, and garlic paste**. Season with salt and pepper. Gently mix to combine.
- Form the mixture into four 1/2-inch-thick patties. Transfer to a plate.



4 Cook the patties

- In a large pan (nonstick, if you have one), heat **1 tablespoon 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.



5 Toast the buns

- Working in batches if necessary, 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.



6 Finish & serve your dish

- Assemble the burgers using the **toasted buns, miso mayo, cooked patties, and as much of the seasoned bok choy as you'd like**.
- Serve the **burgers** with the **roasted potatoes** on the side. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 800, Total Carbohydrates: 61g, Dietary Fiber: 6g, Added Sugars: 8g, Total Fat: 46g, Saturated Fat: 13g, Protein: 34g, Sodium: 1270mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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