

Shiitake & Hoisin Beef Burgers

with Miso Mayonnaise & Roasted Sweet Potatoes

TIME: 30-40 minutes

SERVINGS: 4

These Asian-inspired burgers get their irresistible umami flavor from chopped shiitake mushrooms (mixed right into the beef) and a miso-mayo spread. Piled on top, crisp ribbons of bok choy round out the burgers, served with a side of roasted sweet potato wedges.



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Fruity & Savory

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Ingredients



1 1/8 lbs
GROUND BEEF



4
POTATO BUNS



2 cloves
GARLIC



2 Tbsps
HOISIN SAUCE



1/2 oz
DRIED SHIITAKE
MUSHROOMS



2
SCALLIONS



2
SWEET POTATOES



1/2 lb
BABY BOK CHOY



2 Tbsps
SWEET WHITE
MISO PASTE



1/4 cup
MAYONNAISE



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1 Prepare & roast the sweet potatoes:

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the **sweet potatoes**; cut lengthwise into 1-inch 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 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

2 Prepare the remaining ingredients:

- While the sweet potatoes roast, wash and dry the remaining fresh produce.
- In a bowl, combine the **mushrooms** and **1 cup of hot water**; let stand for at least 10 minutes to rehydrate.
- Peel and finely chop the **garlic**; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- Cut off and discard the root ends of the **scallions**; thinly slice, separating the white bottoms and green tops.
- Cut off and discard the root end 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, combine the **miso paste** and **mayonnaise**; season with salt and pepper to taste.

3 Form the patties:

- While the sweet potatoes continue to roast, drain the **rehydrated mushrooms**. Transfer to a cutting board; finely chop.
- In a large bowl, combine the chopped mushrooms, **ground beef**, **garlic paste**, **sliced white bottoms of the scallions**, and **hoisin sauce**; season with salt and pepper. Gently mix to combine. Using your hands, form into four 1/2-inch-thick patties. Transfer to a plate.

4 Cook the patties:

- While the sweet potatoes continue to roast, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the **patties** and cook 3 to 4 minutes per side, or until browned and cooked to your desired degree of doneness.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

5 Toast the buns:

- Working in batches if necessary, add the **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 Assemble the burgers & serve your dish:

- Divide the **miso mayonnaise**, **cooked patties**, and **seasoned bok choy** among the **toasted buns**.
- Serve the burgers with the **roasted sweet potatoes**. Garnish the sweet potatoes with the **sliced green tops of the scallions**. Enjoy!