Gochujang Beyond Burger™
with Scallion Jam & Roasted Potatoes

2 SERVINGS | 25–35 MINS

IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an icon) and instructions tailored to you.

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

Ingredients

- 2 Beyond Burger™ Plant-Based Patties
- ¾ lb Golden or Red Potatoes
- 2 tsps Gochujang
- 1 Tbsp Rice Vinegar
- 1 Tbsp Togarashi Seasoning
- 10 oz Ground Beef
- 2 Scallions
- 1 Tbsp Sesame Oil
- 2 Tbsps Hoisin Sauce
- 2 Potato Buns
- 2 Tbsps Mayonnaise
- 1 Tbsp Sugar
- 1 Tbsp Ketchup


*Ingredients may be replaced and quantities may vary.
**1 Prepare the ingredients & make the hoisin ketchup**
- 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.
- Thinly slice the **scallions**.
- Halve the **buns**.
- In a bowl, combine the **hoisin sauce** and **ketchup**.

**2 Roast the potatoes**
- Place the **potato wedges** on a sheet pan.
- Drizzle with **olive oil** and season with salt, pepper, and the **togarashi**; toss to coat. Arrange in an even layer, skin side down.
- Roast 21 to 23 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.

**3 Make the scallion jam**
- Meanwhile, in a bowl, combine the **sugar**, **vinegar**, and 1 tablespoon of water.
- In a medium pan (nonstick, if you have one), heat the **sesame oil** on medium-high until hot.
- Add the sliced **scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Add the **sugar-vinegar mixture** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until thickened.
- Immediately transfer to a bowl (including any liquid from the pan). Taste, then season with salt and pepper if desired. Cover to keep warm.
- Rinse and wipe out the pan.

**4 Cook the patties**
- In the same pan, heat 2 teaspoons of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 3 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through* (the center will still be red or pink).
- Transfer to a plate.
- Wipe out the pan.

**CUSTOMIZED STEP 4 If you chose Ground Beef**
- Place the **beef** in a bowl; season with salt and pepper. Gently mix to incorporate. Form the mixture into two 1/2-inch-thick patties.
- In the same pan, heat 2 teaspoons 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.*
- Transfer to a plate.
- Wipe out the pan.

**5 Finish & serve your dish**
- In the same pan, heat 2 teaspoons of **olive oil** on medium-high until hot.
- Add the **halved buns**, cut side down. Toast on medium-high 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.
- In a bowl, combine the **mayonnaise** and as much of the **gochujang** as you’d like, depending on how spicy you’d like the dish to be.
- Assemble the burgers using the **toasted buns**, **gochujang mayo**, **cooked patties**, and **scallion jam**.
- Serve the **burgers** with the **roasted potatoes** and **hoisin ketchup** on the side. Enjoy!

*An instant-read thermometer should register 165°F for Beyond Burger™ and 160°F for beef.