

Pork & Marinated Cucumber Steam Buns

with Purple Potatoes & Hoisin Ketchup

4 SERVINGS | 30-40 MINS

 **Blue Apron**
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Ingredients

 18 oz Ground Pork

 2 Persian Cucumbers

 2 Tbsps Black Bean Sauce

 1 Tbsp Mirin¹

 ¼ cup Panko Breadcrumbs

 12 Steam Buns

 1 clove Garlic

 2 Tbsps Hoisin Sauce

 1 Tbsp Sesame Oil

 1 ¼ lbs Purple Potatoes

 ¼ cup Mayonnaise

 1 Tbsp Gochujang

 3 Tbsps Ketchup



Serve with Blue Apron wine that has this symbol
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1. Salted cooking wine

1 Prepare & roast the potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large pot ½ of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1-inch-wide wedges.
- Place on a sheet pan. Drizzle with the **sesame oil** and season with salt and pepper. 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.



2 Prepare the remaining ingredients & marinate the cucumbers

- Meanwhile, thinly slice the **cucumbers** into rounds. Place in a bowl. Add the **mirin**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **mayonnaise** and **black bean sauce**. Taste, then season with salt and pepper if desired.
- In a separate bowl, combine the **hoisin sauce** and **ketchup**.



3 Form & cook the patties

- While the cucumbers marinate, in a large bowl, combine the **pork**, **garlic paste**, **bread crumbs**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Gently mix to combine.



Step 3 continued:

- Form the mixture into twelve ¼-inch-thick patties. Press the patties gently to flatten. Transfer to a plate.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Working in batches if necessary, add the **patties**. Cook 3 to 4 minutes per side, or until browned and cooked through.*
- Transfer to a separate plate. Cover with foil to keep warm.

4 Steam the buns

- Meanwhile, 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, place the **buns** in the strainer; cover with the lid of the pot. Steam 3 to 5 minutes, or until puffy and softened.
- Carefully transfer to a work surface.
- Cover with foil to keep warm between batches.



5 Assemble the steam buns & serve your dish

- Gently open the **steamed buns**.
- Fill the steamed buns with the **black bean mayo**, **marinated cucumbers** (discarding any liquid), and **cooked patties**.
- Serve the **steam buns** with the **roasted potatoes** and **hoisin ketchup** on the side. Enjoy!



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

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Food safety handling information: blog.blueapron.com/foodsafety

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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