

Togarashi-Pimento Cheeseburgers

with Spicy Sesame Corn on the Cob

2 SERVINGS

⌚ 30-40 MINS

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Ingredients



12 oz USDA Prime Ground Beef



2 Challah Buns



2 ears of Corn



1 Persian Cucumber



1 clove Garlic



2 Scallions



1 oz Pickled Peppadew Peppers



2 tsps Gochujang



1 Tbsp Mirin¹



1 Tbsp Rice Vinegar



2 oz Monterey Jack Cheese



¼ cup Sour Cream



2 Tbsps Mayonnaise



1 tsp Black & White Sesame Seeds



1 Tbsp Togarashi Seasoning²

WHY WE LOVE THIS DISH

For layers of East Asian-inspired flavor, we're mixing gochujang (a favorite Korean chile paste) and sour cream for a rich, flavorful topping for corn on the cob, and using togarashi (a Japanese seasoning mix) to make a dynamic, spicy cheese spread to top the luxe burgers.



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1. salted cooking wine 2. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds

1 Prepare the ingredients

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Remove any husks and silks from the **corn**.
- Halve the **buns**.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **peppers**.
- In a bowl, combine the **grated cheese, chopped peppers, mayonnaise, and togarashi**; season with salt and pepper. Stir to thoroughly combine.
- Thinly slice the **cucumber** into rounds.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, combine the **cucumber rounds, sliced white bottoms of the scallions, mirin, and vinegar**. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.
- In a separate bowl, combine the **sour cream and as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.



2 Form & cook the patties

- In a medium bowl, combine the **beef** and **garlic paste**. Season with salt and pepper. Gently mix to combine.
- Form the mixture into two $\frac{1}{2}$ -inch-thick patties.
- In a medium pan (nonstick, if you have one), heat a drizzle 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.
- Carefully drain off and discard any excess oil.



3 Cook the corn

- Meanwhile, add the **corn** to the pot of boiling water. Cook 2 to 3 minutes, or until bright yellow and tender.
- Turn off the heat.
- Drain thoroughly. Pat dry and transfer to a work surface.



4 Toast the buns

- Add the **halved buns**, cut side down, to the pan of reserved fond. Toast on medium-high 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.



5 Finish & serve your dish

- Assemble the burgers using the **toasted buns, togarashi-pimento cheese, cooked patties, and marinated cucumber** (discarding any liquid).
- Top the **cooked corn** with the **gochujang sour cream, sesame seeds, and sliced green tops of the scallions**.
- Serve the **burgers** with the **dressed corn** on the side. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 160°F for beef.

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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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