

Ginger Chicken Burgers

with Hoisin Mayo & Sweet Potato Wedges

TIME: 35-45 minutes

SERVINGS: 4

These Asian-inspired burgers get exciting flavor from fresh ginger and black garlic, gently mixed right into the chicken. They're complemented perfectly by a savory, creamy spread of hoisin sauce and mayonnaise.



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Ingredients



1 1/2 lbs
GROUND
CHICKEN



4
POTATO BUNS



1
ROMAINE
LETTUCE HEART



1 lb
SWEET POTATOES



1/4 cup
PANKO
BREADCRUMBS



1 Tbsp
MIRIN



2 Tbsps
HOISIN SAUCE



1 1-inch piece
GINGER



2 cloves
BLACK GARLIC



1 Tbsp
SESAME OIL



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 fresh produce.
- ☐ Cut the **sweet potatoes** lengthwise 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 25 to 27 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

2 Form the patties:

- ☐ While the sweet potatoes roast, peel and finely chop the **ginger** and **garlic**. Place in a large bowl. Add the **chicken**, **breadcrumbs**, and **half the sesame oil**; season with salt and pepper. Gently mix to combine.
- ☐ Using your hands, form the mixture into 4 equal-sized patties. Transfer to a plate and let rest at least 5 minutes.



3 Prepare the remaining ingredients:

- ☐ While the patties rest, halve the **buns**.
- ☐ Cut off and discard the root end of the **lettuce**; thinly slice the leaves. Place in a medium bowl.
- ☐ In a bowl, combine the **hoisin sauce** and **mayonnaise**.

4 Cook the patties:

- ☐ While the sweet potatoes continue to roast, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **patties** and cook 5 to 7 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 plate.



5 Toast the buns:

- ☐ Add the **halved buns** to the pan of reserved fond, cut side down. 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:

- ☐ To the bowl of **sliced lettuce**, add the **mirin** and **remaining sesame oil**. Drizzle with olive oil and season with salt and pepper; toss to coat. Season with salt and pepper to taste.
- ☐ Assemble the burgers using the **toasted buns**, **hoisin mayonnaise**, **cooked patties**, and dressed lettuce.
- ☐ Serve the burgers with the **roasted sweet potatoes** on the side. Enjoy!

