

Ginger Pork Burgers

with Black Bean Mayo
& Roasted Broccoli

TIME: 30-40 minutes

SERVINGS: 2

These burgers are packed with fresh ginger and savory Chinese black bean sauce—which you'll also combine with mayonnaise for a savory, creamy spread. Crunchy marinated radishes add plenty of texture and bright flavor to cut through the burgers' richness.



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Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
GROUND PORK



2
POTATO BUNS



½ lb
BROCCOLI



3 oz
RADISHES

KNICK KNACKS:



2 Tbsps
BLACK BEAN
SAUCE



1 tsp
FURIKAKE



1 Tbsp
WHITE WINE
VINEGAR



2 Tbsps
MAYONNAISE



1 1-inch piece
GINGER



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1 Prepare the ingredients:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the ends of the **radishes**; halve lengthwise, then thinly slice crosswise. Place in a bowl with the **vinegar** and a drizzle of olive oil. Set aside to marinate, stirring occasionally, at least 10 minutes. Season with salt and pepper to taste.
- ☐ Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small florets.
- ☐ Peel and finely chop the **ginger**.
- ☐ Halve the **buns**.
- ☐ In a bowl, combine the **mayonnaise** and **half the black bean sauce**. Season with salt and pepper to taste.



2 Roast the broccoli:

- ☐ Place the **broccoli florets** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 16 to 18 minutes, or until browned and tender when pierced with a fork. Remove from the oven.
- ☐ Evenly top with the **furikake**; carefully toss to coat.

3 Form the patties:

- ☐ While the broccoli roasts, in a medium bowl, combine the **pork**, **chopped ginger**, and **remaining black bean sauce**; season with salt and pepper. Gently mix until just combined.
- ☐ Using your hands, form the mixture into two 1/2-inch-thick patties. Transfer to a plate.



4 Cook the patties:

- ☐ While the broccoli continues to roast, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium until hot. Add the **patties**. Loosely cover the pan with aluminum foil and cook 3 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 plate and cover with the aluminum foil to keep warm.

5 Toast the buns:

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



6 Assemble the burgers & serve your dish:

- ☐ Assemble the burgers using the **toasted buns**, **black bean mayonnaise**, **cooked patties**, and **marinated radishes** (draining before adding).
- ☐ Serve the burgers with the **roasted broccoli**. Enjoy!