# **Creamy Gochujang** & Cucumber Burgers





# **Ingredients**



12 oz USDA Prime



1 Persian Cucumber



2 Tbsps Mayonnaise



2 tsps Gochujang



2 Challah Buns



2 Scallions



1 Tbsp Ketchup



1 Tbsp Soy Sauce



1 lb Sweet Potatoes



2 oz Monterey Jack Cheese



1 Tbsp Sesame Oil



1 Tbsp Rice Vinegar

#### **INGREDIENT IN FOCUS**

A Korean pantry staple, gochujang is a sweet and spicy condiment made from fermented glutinous rice and soybean. Here, we're mixing it with creamy mayo and tangy ketchup, adding a layer of umami-rich flavor alongside cheese-smothered patties and crisp, marinated cucumber.



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



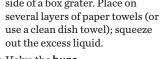
#### "Alexa, find Blue Apron recipes."

# 1 Prepare & roast the sweet potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the sweet potatoes lengthwise, then cut crosswise into 1/2-inch pieces.
- · Line a sheet pan with foil.
- Transfer the sweet potato pieces to the foil. Drizzle with olive oil; season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 22 to 24 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.

# 2 Prepare the remaining ingredients

- Meanwhile, thinly slice the scallions, separating the white bottoms and hollow green tops.
- Grate the cucumber on the large side of a box grater. Place on several layers of paper towels (or use a clean dish towel); squeeze out the excess liquid.



- Halve the buns.
- Thinly slice the cheese.
- In a bowl, combine the mayonnaise, ketchup, and as much of the gochujang as you'd like, depending on how spicy you'd like the dish to be.
- In a separate bowl, combine the prepared cucumber, sliced white bottoms of the scallions, and vinegar; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.



# Form & cook the patties

- Place the beef and soy sauce in a bowl. Season with salt and pepper. Gently mix to combine.
- Form the mixture into two 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, or until browned. Flip the patties (carefully, as the oil may splatter) and evenly top with the  ${f sliced}$ cheese. Loosely cover the pan with foil. Cook 4 to 5 minutes, or until the cheese is melted and the patties are 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.

## 4 Finish the sweet potatoes

- To the sheet pan of roasted sweet potatoes, carefully add the sesame oil and sliced green tops of the scallions. Stir to coat.
- · Taste, then season with salt and pepper if desired.



### 5 Toast the buns & serve your dish

- 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.
- Assemble the burgers using the toasted buns, creamy gochujang, cooked patties, and marinated cucumber (discarding any liquid).
- Serve the burgers with the finished sweet potatoes on the side. Enjoy!

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

