

Creamy Gochujang & Cucumber Burgers

with Sesame Sweet Potatoes

4 SERVINGS | 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients



24 oz USDA Prime Ground Beef



4 Challah Buns



1 ½ lbs Sweet Potatoes



2 Persian Cucumbers



2 Scallions



4 oz Monterey Jack Cheese



¼ cup Mayonnaise



3 Tbsps Ketchup



1 Tbsp Sesame Oil



1 Tbsp Gochujang



2 Tbsps Soy Sauce



2 Tbsps 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 and drizzle with **olive oil**; season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 24 to 26 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 **cucumbers** 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 cucumbers**, **sliced white bottoms of the scallions**, and **vinegar**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.



3 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 four 1/2-inch-thick patties.
- In a large 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 **sliced cheese**. Loosely cover the pan with foil and 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

- Working in batches, 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 cucumbers** (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.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

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.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [i](#) [@](#) Share your photos with #blueapron

