

Gochujang Beyond Burger™

with Scallion Jam & Roasted Potatoes

2 SERVINGS

25-35 MINS

 **Blue Apron**
blueapron.com



Ingredients

 2 Beyond Burger™
Plant-Based Patties

 2 Scallions

 1 Tbsp Ketchup

 1 Tbsp Sesame Oil

 2 Potato Buns

 1 Tbsp Sugar

 2 tsps Gochujang

 1 Tbsp Rice Vinegar

 ¾ lb Potatoes

 2 Tbsps Mayonnaise

 2 Tbsps Hoisin Sauce

 1 Tbsp Togarashi
Seasoning¹

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

TRY IT IN THE PANASONIC 4-IN-1 MULTI-OVEN

Scan the QR
code below to
learn how the
revolutionary all-in-one
appliance can help you get
dinner on the table tonight.



Panasonic



¹. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds

"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1-inch-wide wedges.
- Thinly slice the **scallions**.
- Halve the **buns**.
- In a bowl, combine the **hoisin sauce** and **ketchup**.
- In a separate bowl, combine the **mayonnaise** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



2 Roast the potatoes

- Place the **potato wedges** on a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **togarashi**; toss to coat. Arrange in an even layer, skin side down.
- Roast 21 to 23 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



3 Make the scallion jam

- Meanwhile, in a bowl, combine the **sugar**, **vinegar**, and **1 tablespoon of water**.
- In a medium pan (nonstick, if you have one), heat the **sesame oil** on medium-high until hot.
- Add the **sliced scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.



Step 3 continued:

- Add the **sugar-vinegar mixture** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until thickened.
- Immediately transfer to a bowl (including any liquid from the pan). Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Rinse and wipe out the pan.

4 Cook the patties

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 3 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through* (the center will still be red or pink).
- Transfer to a plate.
- Wipe out the pan.



5 Finish & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved buns**, cut side down. 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**, **gochujang mayo**, **cooked patties**, and **scallion jam**.
- Serve the **burgers** with the **roasted potatoes** and **hoisin ketchup** on the side. Enjoy!



*An instant-read thermometer should register 165°F for Beyond Burger™.

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](#) [@](#) Share your photos with #blueapron

