

# Mushroom Steam Buns

*with Miso Butter & Japanese Purple Sweet Potato Salad*

You'll never think of potato salad the same way again. This version uses Okinawan sweet potatoes, a hearty variety with white skin and a brilliantly purple core. In addition to being absolutely gorgeous, these potatoes are rich in flavor, slightly sweet and contain more antioxidants than a handful of blueberries. We can't wait for you to cut one open and see!



## Ingredients

- 2 Scallions
- 1 Bunch Thai Basil
- 1 Lime
- 1 Pound Purple Sweet Potatoes
- ½ Pound King Trumpet Mushrooms
- 2 Tablespoons Soy Sauce
- 1 Tablespoon Butter
- 1 Tablespoon White Miso Paste
- 2 Teaspoons Cornstarch
- 2 Tablespoons Mayonnaise
- 1 Tablespoon Rice Vinegar
- 2 Teaspoons Sesame Oil
- 6 Chinese Steam Buns

Makes 2 Servings  
About 580 Calories Per Serving



# Instructions



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of water to boiling on high. Remove and discard the roots of the scallions. Thinly slice the scallions, keeping the white bottoms and green tops separate. Pick the basil leaves off the stems; discard the stems. Using a peeler, remove the rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest. Quarter the lime. Peel the potatoes and cut into bite-sized pieces. Small dice the mushrooms.



## Cook the potatoes:

Once the water is boiling, add the **potatoes** and cook 18 to 22 minutes, or until tender when pierced with a fork. Drain thoroughly and transfer the cooked potatoes to a bowl. Place the potatoes in the refrigerator, uncovered, to cool as you continue cooking. Rinse out the pot and fill with 1 inch of water. Return the pot to the stove and heat to boiling on medium-high.



## Make the mushroom sauce & miso butter:

While the potatoes cook, in a small bowl, combine the **cornstarch**, **soy sauce** and **¼ cup of water**. To make the miso butter, in a small pot, heat the **butter**, **miso paste**, **lime zest** and **2 tablespoons of water** over low heat. Cook, whisking constantly, 2 to 3 minutes, or until the butter is melted and the mixture is thoroughly combined. Remove from heat and set aside in a warm place as you continue cooking.



## Finish the potatoes:

Remove the **cooked potatoes** from the refrigerator and stir in the **sesame oil**, **mayonnaise**, **rice vinegar**, **green parts of the scallions** and the **juice of 2 lime wedges**. Stir until well combined and season with salt and pepper to taste. Set aside and let stand at room temperature as you continue cooking.



## Cook the mushrooms:

In a large pan, heat 2 teaspoons of oil on medium until hot. Add the **mushrooms** and cook, stirring occasionally, 3 to 5 minutes, or until slightly browned and cooked through. Reduce the heat to low and add the **mushroom sauce** and the **white parts of the scallions**. Cook, stirring occasionally, 30 seconds to 1 minute, or until thickened. Remove from heat and set aside in a warm place as you finish cooking.



## Steam the buns & plate your dish:

Place a colander on top of the pot of boiling water, making sure that the water isn't high enough to touch the colander. Place the **steam buns** into the colander and cover with the lid of the pot. Steam 3 to 4 minutes, or until softened and puffy. Using tongs, transfer the steamed buns to a plate and fill each with the **mushroom filling**. To plate your dish, divide the **assembled buns** and **potato salad** between 2 plates. Garnish with the **basil leaves** and **remaining lime wedges**. Serve with the **miso butter** on the side for dipping. Enjoy!