

Beyond Burger™ & Sambal Mayo

with Roasted Sweet Potatoes & Hoisin Ketchup

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients

 2 Beyond Burger™ Plant-Based Patties 

SWAPPED FOR:

 10 oz Ground Beef 

 1 Tbsp Sambal Oelek

 2 Tbsp Mayonnaise

 2 Potato Buns

 1 lb Sweet Potatoes

 1 Tbsp Sesame Oil

 10 oz Baby Bok Choy

 2 Tbsp Hoisin Sauce

 1 Tbsp Ketchup

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

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"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.
- Cut the **sweet potatoes** into 1-inch-wide wedges.
- Transfer to a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer, skin side down.
- Roast 26 to 28 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, cut off and discard the root ends of the **bok choy**; thinly slice crosswise. Place in a bowl; add the **sesame oil** and season with salt and pepper. Toss to coat.
- Halve the **buns**.
- In a bowl, combine the **mayonnaise** and as much of the **sambal oelek** as you'd like, depending on how spicy you'd like the dish to be.
- In a separate bowl, combine the **hoisin sauce** and **ketchup**.



3 Cook the patties

- Once the sweet potatoes have roasted about 15 minutes, in a medium pan (nonstick, if you have one), 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.



CUSTOMIZED STEP 3 If you chose Ground Beef

- Once the sweet potatoes have roasted about 10 minutes, place the **beef** in a medium bowl. Season with salt and pepper. Gently mix to incorporate.
- 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 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.

4 Toast the buns & serve your dish

- To the same pan, add the **halved buns**, cut side down (if the pan seems dry, add a drizzle of olive oil). 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**, **sambal mayo**, **cooked patties**, and **dressed bok choy** (you may have extra).
- Serve the **burgers** with the **roasted sweet potatoes** and **hoisin ketchup** on the side. Enjoy!



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

**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.

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