

MARLEY SPOON



Hoisin Burgers

with Ginger-Garlic Green Beans



30-40min



2 Servings

We're bringing our favorite Asian flavors to a burger-veg combo you won't forget! Ground beef joins fresh ginger, garlic, scallions, and sesame oil to form juicy burger patties glazed with sweet hoisin sauce. The burgers tuck into toasted potato buns with seasoned cucumbers for a tangy bite. We finish by tossing broiled green beans with the remaining garlic, ginger, and scallions for a deliciously healthy side.

What we send

- 1 cucumber
- 2 scallions
- garlic
- 1 piece fresh ginger
- ½ lb green beans
- 10 oz pkg grass-fed ground beef
- 2 oz hoisin sauce ^{2,4,5}
- ½ oz toasted sesame oil ⁴
- 2 potato buns ^{2,3,4}
- 1 oz mayonnaise ^{1,5}

What you need

- kosher salt & ground pepper
- sugar
- neutral oil
- white wine vinegar (or apple cider vinegar) ⁶

Tools

- rimmed baking sheet
- medium skillet

Allergens

Egg (1), Wheat (2), Milk (3), Sesame (4), Soy (5), Sulphites (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

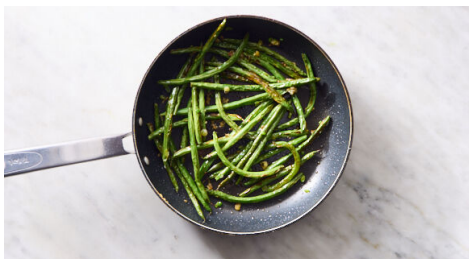
Calories 900kcal, Fat 53g, Carbs 61g, Protein 36g



1. Prep ingredients

Preheat broiler to high with a rack 6 inches from heat source. Thinly slice **cucumber**. In a small bowl, toss cucumber slices with **2 teaspoons salt** and **3 teaspoons sugar**; set aside.

Trim **scallions** and finely chop. Finely grate **1 teaspoon garlic** and **2 teaspoons ginger**. Remove stem ends from **green beans**, if necessary.



4. Cook burgers

Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium-high. Cook **burgers** until well browned, 3-5 minutes per side. Transfer to a plate.

In same pan, heat **1 tablespoon oil** over medium-high. Add **remaining scallions and garlic** and **half the remaining ginger**. Cook until fragrant, 30 seconds. Add **green beans** and toss to coat. Reserve baking sheet.



2. Mix & form patties

Combine **ground beef**, **half each of the ginger, garlic and scallions**, **1 tablespoon hoisin sauce**, and **½ teaspoon sesame oil** in a bowl. Form mixture into 2 patties, each 4 inches in diameter. Season all over with **salt and pepper**.



5. Glaze burgers; toast buns

Place **burgers** on reserved baking sheet; brush with **remaining hoisin sauce**. Broil until glaze sets on the burgers, 1-2 minutes (watch closely). Transfer burgers to a plate.

Place **buns**, cut side up, on baking sheet. Broil until browned, about 30 seconds (watch closely).



3. Broil green beans

On a rimmed baking sheet, toss **green beans** with **1 tablespoon oil**. Season with **salt and pepper**. Broil until browned and tender, 3-5 minutes (watch closely as broilers vary).



6. Assemble & serve

Drain excess liquid from **cucumbers**. Toss with **remaining ginger**, **1 tablespoon vinegar**, and **1 teaspoon sesame oil**. Season to taste with **salt and pepper**.

Spread **buns** with **mayo**. Serve **burgers** topped with **cucumbers** and **ginger-garlic green beans** alongside. Enjoy!