



Umami Burger

with Japanese Sweet Potato Fries



30-40min



2 Servings

These are far from your average backyard hamburgers. The ground beef is combined with miso and scallion, then the burgers are browned and glazed with a combination of mirin and soy sauce. Cucumbers also cook in the sweet-salty sauce for a delicious and unique topping. No other condiments needed! Sweet potato fries dusted with furikake—a sesame-nori mix—are the perfect companion. Cook, relax, an...

What we send

- scallions
- grass-fed ground beef
- cucumber
- sweet potato
- white miso ^{1,6}
- brioche buns ^{1,3,7}
- nori komi furikake ¹¹
- panko ^{1,6}
- green leaf lettuce
- tamari in fish-shaped pods ⁶

What you need

- kosher salt & ground pepper
- sugar

Tools

- skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 45g, Carbs 82g, Proteins 39g



1. Make sweet potato fries

Preheat oven to 425°F with a rack in the upper third. Cut **sweet potato** lengthwise into ½-inch wedges. On a rimmed baking sheet, toss with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on the upper oven rack, tossing once or twice, until browned and tender, 20-25 minutes. Remove from oven and sprinkle with **2 teaspoons of the furikake**.



4. Add cucumbers

Reduce heat to medium, then add **cucumbers** to skillet. Cover and cook until the cucumbers just begin to soften, about 2 minutes.



2. Prep burgers & cucumbers

Meanwhile, trim ends from **scallions**, then thinly slice. Cut ends from **cucumber** (peel if desired), then thinly slice into rounds. In a large bowl, combine **beef**, scallions, **panko**, **1 tablespoon of the miso**, and **½ teaspoon salt**; mix with your hands until combined. Divide and shape into 2 (4-inch) patties.



5. Mix tamari sauce

Meanwhile, in a small bowl, stir together **2 tablespoons each sugar and hot water**. Stir in **all of the tamari**.



3. Sear burgers

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **burger patties** and cook, without moving, until browned, about 2 minutes. Flip and cook on the other side until browned, about 1 minute more.



6. Glaze burgers & serve

Increase heat to high and add **tamari sauce** to skillet. Shake skillet to coat **burgers** and cook, about 1 minute. Flip and cook until glazed, about 1 minute more. Split **buns**. Serve **burgers** on **buns** topped with **cucumbers**, **tamari sauce**, and **a couple of lettuce leaves** (save rest for own use). Serve **burgers** with **sweet potato fries** on the side. Enjoy!