

MARLEY SPOON



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 glazed with a sweet and savory combination of sugar and tamari. Cucumbers also cook in the 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.

What we send

- 1 sweet potato
- furikake ¹
- 1 oz scallions
- 1 cucumber
- 10 oz ground beef
- 1 oz panko (use ¼ cup) ²
- 1 pkt white miso (use 1 Tbsp) ^{3,4,2}
- 2 (½ oz) tamari in fish-shaped pods ⁴
- 2 potato buns ²
- 1 romaine heart

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 940kcal, Fat 45g, Carbs 92g, Protein 40g



1. Make sweet potato fries

Preheat oven to 425°F with a rack in the upper third. Scrub **sweet potato**, then cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss with **1 tablespoon oil**; 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 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 **scallions**, then thinly slice. Trim ends from **cucumber** (peel if desired), then thinly slice into rounds. In a medium bowl, gently knead to combine **beef, scallions, ¼ cup panko, 1 tablespoon miso**, and **½ teaspoon salt**. Divide mixture 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!