

MARLEY SPOON



Impossible "Beef" Bulgogi Sloppy Joe

with Brussels Sprouts Slaw



ca. 20min



2 Servings

We've given an American classic, sloppy Joe's, a Korean twist—and the result is completely delicious. Here we brown crumbled Impossible patties with onions and stir a yakiniku sauce, tamari, and sesame oil into the mix. The sauce has just enough sugar to caramelize a bit as it cooks, imparting a sweet umami flavor. We serve our sloppy Joe on top of toasted brioche buns with a tangy shaved Brussel sprouts and carrot slaw.

What we send

- garlic
- ½ lb Brussels sprouts
- 3 oz carrots
- ½ oz tamari soy sauce ⁵
- ½ oz toasted sesame oil ⁴
- 1 yellow onion
- ½ lb pkg Impossible patties ⁵
- 2 (1.8 oz) yakiniku ^{4,5,6}
- 1 oz salted peanuts ³
- 2 artisan buns ^{1,2,5,6}

What you need

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

Tools

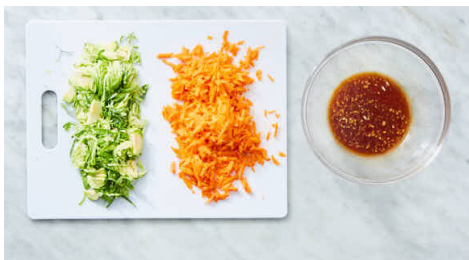
- box grater
- medium skillet

Allergens

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

Nutrition per serving

Calories 960kcal, Fat 47g, Carbs 106g, Protein 39g



1. Prep slaw ingredients

Finely chop **½ teaspoon garlic**. Trim **Brussels sprouts** and remove any outer leaves, if necessary; halve and thinly slice crosswise. Scrub **carrot**, then coarsely grate.

In a medium bowl, whisk to combine **garlic, tamari, 1 tablespoon each of sugar and water, and 1 teaspoon each of sesame oil and vinegar**.



4. Make sauce

To skillet with **plant-based ground and onions**, add **all of the yakiniku sauce and 3 tablespoons water**. Cook, scraping up any browned bits from bottom of skillet, until sauce is reduced to a thick glaze, 1-3 minutes. Stir in **1 teaspoon each of sesame oil and sugar**. Season to taste with **salt and pepper**.



2. Brown plant-based ground

Add **Brussels sprouts and carrots** to bowl with **dressing**; toss to combine. Season to taste with **salt and pepper**.

Halve and thinly slice **all of the onion**.

Heat **2 tablespoons neutral oil** in a medium skillet over high until shimmering. Add **Impossible patties** in a single layer; cook, without stirring, until browned on bottom, 2-3 minutes.



5. Toast buns & finish

Preheat broiler with a rack in the top position. Broil **buns**, cut side up, on top oven rack until lightly golden brown, 1-3 minutes (watch closely as broilers vary).

Coarsely chop **peanuts**, if desired, and mix into **slaw**. Serve **plant-based ground and onions** on **toasted buns** with **slaw** on the side.



3. Cook onions

Add **onions** to skillet with **plant-based ground** and use a spoon to break up any large pieces of meat. Cover and cook, stirring occasionally, until onions are softened and just starting to brown, and plant-based ground is warmed through, 2-4 minutes.



6. Serve

Enjoy!