

Shiitake & Hoisin Beef Burgers

with Miso Mayonnaise & Roasted Sweet Potatoes



These Asian-inspired burgers get their irresistible umami flavor from chopped shiitake mushrooms (mixed right into the beef) and a miso-mayo spread. Piled on top, crisp ribbons of bok choy round out the burgers, served with a side of roasted sweet potato wedges.

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4 Potato Buns

2 cloves Garlic

2 Scallions

2 Sweet Potatoes

1/2 lb Baby Bok Choy

2 Tbsps Hoisin Sauce

2 Tbsps Sweet White Miso Paste

1/2 oz Dried Shiitake Mushrooms

1/4 cup Mayonnaise

tried-and-true

kitchen tools

[12.5" PFOA-Free CTX Nonstick Pan](#)

[by Scanpan](#)

This customer favorite is a true stovetop trifecta: nonstick, heavy duty, and environmentally sound. When meal prep requires a delicate touch—think eggs over easy or a seared salmon fillet—our

culinary team grabs this even-heating, toxicant-free pan. The patented ceramic titanium coating stands up to utensils (yes, even metal!), and best of all, it's easy to clean.



How To: Chop Scallions

Scallions, or green onions, are one of our favorite aromatic vegetables. There are two parts of the vegetable: the white bottom and the green top. They're used a little differently in cooking—the white bottoms are similar in use to regular onions and are usually cooked; the green tops are often used raw as a garnish. In our recipes, we specify to separate them. Check out this video to see how we do it.

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1 Prepare & roast the sweet potatoes:

Place an oven rack in the center of the oven, then preheat to 450°F. Wash and dry the **sweet potatoes**; cut lengthwise into 1-inch wedges. Place on 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 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients:

While the sweet potatoes roast, wash and dry the remaining fresh produce. In a bowl, combine the **mushrooms** and **1 cup of hot water**; let stand for at least 10 minutes to rehydrate. Peel and finely chop the **garlic**; using the flat side of your knife, smash until it resembles a paste (or use a zester). Cut off and discard the root ends of the **scallions**; thinly slice, separating the white bottoms and green tops. Cut off and discard the root end of the **bok choy**; thinly slice. Place in a bowl. Drizzle with olive oil and season with salt and pepper; toss to coat. Halve the **buns**. In a bowl, combine the **miso paste** and **mayonnaise**; season with salt and pepper to taste.



While the sweet potatoes continue to roast, drain the **rehydrated mushrooms**. Transfer to a cutting board; finely chop. In a large bowl, combine the chopped mushrooms, **ground beef**, **garlic paste**, **sliced white bottoms of the scallions**, and **hoisin sauce**; season with salt and pepper. Gently mix to combine. Using your hands, form into four ½-inch-thick patties. Transfer to a plate.



While the sweet potatoes continue to roast, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **patties** and cook 3 to 4 minutes per side, or until browned and cooked to your desired degree of doneness. Leaving any browned bits (or fond) in the pan, transfer to a plate.



Working in batches if necessary, add the **buns**, cut side down, to the pan of reserved fond. (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.



Divide the **miso mayonnaise**, **cooked patties**, and **seasoned bok choy** among the **toasted buns**. Serve the burgers with the **roasted sweet potatoes**. Garnish the sweet potatoes with the **sliced green tops of the scallions**. Enjoy!