



# Gochujang Beef Burgers

with Pickled Radishes and Cheesy Corn Potatoes

Global Burger

Spicy

40 Minutes



Ground Beef



Brioche Bun



Corn Kernels



Sous Vide Potatoes



Spring Mix



Radish



Mozzarella Cheese, shredded



Mayonnaise



Italian Breadcrumbs



Soy Sauce



Rice Vinegar



Gochujang



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HELLO GOCHUJANG

*This Korean chili paste has distinctive savoury, sweet and spicy notes!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust out

2 Baking sheets, 2 medium bowls, measuring spoons, small pot, small bowl, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche Bun	2	4
Corn Kernels	227 g	454 g
Sous Vide Potatoes	280 g	560 g
Spring Mix	28 g	56 g
Radish	3	6
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Mayonnaise	4 tbsp	8 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Soy Sauce	1 tbsp	2 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Gochujang 🌶️	2 tbsp	4 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 ¼ tsp	2 ½ tsp
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Form and cook patties

- Add **beef, breadcrumbs, half the gochujang** and **half the soy sauce** to a medium bowl. (TIP: If you prefer a firmer patty, add an egg to the mixture!) Season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).
- Heat a large non-stick pan over medium heat (medium-high heat for 4 ppl).
- When hot, add **patties** to the dry pan. (NOTE: Don't overcrowd the pan; cook patties in 2 batches if needed.) Pan-fry until lightly charred, 2-3 min per side.
- Transfer **patties** to an unlined baking sheet. Roast in the **middle** of the oven until cooked through, 7-9 min.\*\*
- Carefully wipe the pan clean.



## Make sauce

- Meanwhile, add **mayo, remaining gochujang** and **¼ tsp sugar** (dbl for 4 ppl) to a small bowl.
- Season with **salt** and **pepper**, then stir to combine.



## Pickle radishes

- Meanwhile, halve **radishes**, then thinly slice into half-moons.
- Add **vinegar, radishes, 2 tbsp water** and **1 tsp sugar** (dbl both for 4 ppl) to a small pot. Bring to a simmer over medium-high heat.
- Simmer, stirring often, until **sugar** dissolves, 1-2 min.
- Remove the pot from heat. Transfer **radishes**, including **liquid**, to another medium bowl.
- Place in the fridge to cool.



## Toast buns

- Halve **buns**.
- Arrange on another unlined baking sheet, cut-side up.
- Toast **buns** in the **bottom** of the oven until golden-brown, 3-4 min. (TIP: Keep an eye on buns so they don't burn!)



## Cook corn and potatoes

- Drain **potatoes**, then pat dry with paper towels.
- Reheat the same pan (from step 1) over high.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl pan until melted, 20 sec.
- Add **potatoes**. Cook, stirring occasionally, until golden-brown, 2-3 min.
- Add **corn**. Cook, stirring often, until lightly charred, 5-7 min.
- Add **remaining soy sauce**. Season with **salt** and **pepper**, to taste.
- Sprinkle **cheese** evenly over top. Remove from heat, then cover with a lid until **cheese** melts, 3-4 min.



## Finish and serve

- Spread **1 tbsp sauce** on **each top bun**.
- Drain **pickled radishes**, discarding pickling liquid.
- Stack **patties, some pickled radishes** and **spring mix** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **cheesy corn and potatoes** between plates.
- Serve **remaining sauce** on the side.
- Top **potatoes** with **remaining pickled radishes**, if desired.