

Mushroom & Swiss Burgers

with Pan-Seared Fingerling Potatoes

The burger isn't just a patty on a bun. It's a cultural icon, a satisfying meal that can be found almost anywhere. There's something comforting about its familiarity. Which isn't to say that it has to be plain. When we're in a gourmet mood, there are endless ways to customize the classic. Here, we're seasoning the patties with a blend of spices, and topping them with subtly nutty Swiss cheese and a savory mushroom sauce. We're giving the same upscale treatment to the sides: seared fingerling potatoes and peppery upland cress (a green in the mustard family).



Ingredients

- 9 Ounces Ground Beef
- 2 Whole Wheat Hamburger Buns
- 2 Slices Swiss Cheese
- 10 Ounces Fingerling Potatoes
- 3 Ounces Cremini Mushrooms
- 1 Bunch Upland Cress
- 1 Yellow Onion
- 1 Bunch Rosemary

Knick Knacks

- 2 Tablespoons Beef Demi-Glace
- 1 Tablespoon Tomato Paste
- 2 Teaspoons Mushroom Burger Spice Blend
(Celery Seeds, Caraway Seeds, Garlic Powder & Smoked Paprika)

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 35 to 45 minutes





Cook & peel the potatoes:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Once boiling, add the **potatoes**. Cook 16 to 18 minutes, or until tender. Drain thoroughly. When cool enough to handle, using your fingers or a paring knife, peel the cooked potatoes. Transfer to a bowl and set aside.



Prepare the ingredients:

While the potatoes cook, thinly slice the mushrooms. Peel and thinly slice the onion. Pick the rosemary leaves off the stems; discard the stems. Halve the buns.



Make the mushroom sauce:

While the potatoes continue to cook, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms**. Cook, stirring occasionally, 4 to 6 minutes, or until lightly browned. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until the onion is lightly browned and softened. Add the **beef demi-glace**, **tomato paste** and **2 tablespoons of water**. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce has thickened. Transfer to a bowl and set aside in a warm place. Wipe out the pan.



Brown the potatoes:

In the same pan used to make the mushroom sauce, heat 2 teaspoons of olive oil on medium-high until hot. Add the **peeled potatoes** and **rosemary**. Cook, stirring occasionally, 6 to 8 minutes, or until the potatoes are evenly browned and the rosemary is crispy. Transfer to a bowl and set aside in a warm place. Wipe out the pan.



Form & cook the patties:

In a large bowl, combine the **ground beef** and **spice blend**; season with salt and pepper. Mix until just combined. Form the mixture into two 1½-inch-thick patties. In the pan used to brown the potatoes, heat 2 teaspoons of olive oil on medium-high until hot. Add the patties and cook 3 to 4 minutes on the first side. Flip and cook 1 to 2 minutes. Top each patty with a **slice of cheese**; cook 1 to 2 minutes, or until the patty is cooked to your desired degree of doneness and the cheese has melted. Transfer to a plate, leaving any browned bits (or fond) in the pan. Set aside in a warm place.



Finish & plate your dish:

Add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium until hot. Add the **buns**, cut sides down, and toast 1 to 2 minutes, or until lightly browned. Remove from heat. While the buns toast, place the **cress** in a medium bowl; drizzle with olive oil and toss to coat. Season with salt and pepper to taste. Place a **cooked patty** onto each toasted bun bottom; top with a few spoonfuls of the **mushroom sauce** (you may have extra) and a toasted bun top. Divide the **finished burgers**, **dressed cress** and **browned potatoes** between 2 dishes. Enjoy!