

Mushroom & Swiss Cheeseburgers

with Roasted Rosemary Potato Wedges

PREP TIME: 10 minutes

COOK TIME: 30-40 minutes

SERVINGS: 4

In this spin on the classic steakhouse burger, soy-glazed mushrooms steal the show. Their deep umami (or savory) flavor is the perfect complement for the juicy beef, seasoned with bold spices like smoked paprika and coarsely ground black pepper. Hearty challah buns (which get their richness from eggs) stand up perfectly to the patties and their toppings, while potato wedges roasted with fresh rosemary make for a sophisticated side.



BLUE APRON WINE PAIRING:

Château Rampeau Bordeaux, 2014

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Ingredients



1 1/8 lbs
GROUND BEEF



4
CHALLAH BUNS



6 oz
WHITE BUTTON
MUSHROOMS



1 bunch
ROSEMARY



1 lb
RUSSET POTATOES



4 slices
SWISS CHEESE

KNICK KNACKS:



2 Tbsp
SOY GLAZE



1 Tbsp
BURGER SPICE
BLEND*



1
SHALLOT

* Coarsely Ground Black Pepper, Onion Powder, Garlic Powder & Smoked Paprika



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1 Prepare the ingredients:

- Preheat the oven to 475°F.
- Wash and dry the fresh produce.
- Halve the buns.
- Cut the potatoes lengthwise into 1-inch-thick wedges.
- Pick the rosemary leaves off the stems; discard the stems.
- Thinly slice the mushrooms.
- Peel and thinly slice the shallot.



2 Roast the potatoes:

- Place the **potatoes** and **rosemary** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange the potatoes in a single, even layer.
- Roast 28 to 30 minutes, or until the potatoes are browned and tender when pierced with a fork. Remove from the oven. Drizzle with olive oil and set aside in a warm place.



3 Cook the mushrooms & shallot:

- While the potatoes roast, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- Add the **mushrooms** and cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened. Season with salt and pepper.
- Add the **shallot** and cook, stirring frequently, 2 to 3 minutes, or until softened and fragrant.
- Add the **soy glaze** and **2 tablespoons of water**. Cook, stirring constantly, 30 seconds to 1 minute, or until the mushrooms and shallot are coated. Transfer to a bowl; season with salt and pepper to taste. Rinse and wipe out the pan.



4 Form & cook the patties:

- While the potatoes continue to roast, place the **ground beef** and **spice blend** in a large bowl; season with salt and pepper. Gently mix until just combined. Using your hands, form the mixture into four 1/2-inch-thick patties. Transfer to a plate.
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the patties and cook 3 to 4 minutes on the first side, or until browned. Flip and top with the **cheese**. Loosely cover the pan with aluminum foil. Cook 3 to 4 minutes, or until the cheese has melted and the patties are cooked to your desired degree of doneness. Leaving any browned bits (or fond) in the pan, transfer to a plate and loosely cover with aluminum foil. Set aside in a warm place.



5 Toast the buns:

- Working in 2 batches, add the **buns** to the pan of reserved fond, cut sides down. Toast on medium-high 1 to 2 minutes, or until golden brown. (If the pan seems dry, add 1 teaspoon of olive oil.) Transfer to a clean, dry work surface.



6 Assemble the burgers & serve your dish:

- Divide the **cooked patties** between the **toasted bun** bottoms. Top with the **cooked mushrooms and shallot**. Complete the burgers with the bun tops.
- Divide the burgers and **roasted potatoes** among 4 dishes. Enjoy!