

# Mushroom & Swiss Cheeseburgers

with Roasted Potato Wedges

TIME: 30-40 minutes

SERVINGS: 2

These cheeseburgers pack plenty of satisfying flavor. You'll season the beef patties with aromatic spices, and top them with sharp swiss and earthy creminis—first sautéed with shallot and glazed with soy, for deliciously savory results.



## MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



## Ingredients



10 oz  
GROUND BEEF



4 oz  
CREMINI  
MUSHROOMS



1  
RUSSET POTATO



2  
POTATO BUNS

**Did You Know?**  
*Creminis are more mature versions of white button mushrooms.*

## KNICK KNACKS:



2 oz  
SWISS CHEESE



2 Tbsp  
SOY GLAZE



1  
SHALLOT



1 Tbsp  
WEEKNIGHT  
HERO SPICE  
BLEND\*

\* Garlic Powder, Onion Powder, Smoked Paprika, & Whole Dried Parsley



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### 1 Prepare & roast the potato:

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Line a sheet pan with aluminum foil.
- Cut the **potato** lengthwise into 1-inch-wide wedges. Place the potato wedges on the foil. Drizzle with olive oil and season with salt, pepper, and **half the spice blend**; toss to coat. Arrange in an even layer, skin side down.
- Roast 28 to 30 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

### 2 Prepare the remaining ingredients:

- While the potato roasts, thinly slice the **mushrooms**.
- Peel and thinly slice the **shallot**.
- Thinly slice the **cheese**.
- Halve the **buns**.

### 3 Cook & glaze the mushrooms:

- While the potato continues to roast, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **sliced mushrooms** in an even layer and cook, without stirring, 3 to 4 minutes, or until lightly browned and slightly softened.
- Add the **sliced shallot**; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook, stirring frequently, 3 to 4 minutes, or until softened.
- Add the **soy glaze** and **2 tablespoons of water**. Cook, stirring constantly, 30 seconds to 1 minute, or until the mushrooms are coated.
- Transfer to a bowl and season with salt and pepper to taste. Cover with aluminum foil to keep warm. Rinse and wipe out the pan.

### 4 Form & cook the patties:

- While the potato continues to roast, place the **ground beef** and **remaining spice blend** in a large bowl; season with salt and pepper. Gently mix until just combined. Using your hands, form the mixture into two 1/2-inch-thick patties. Transfer to a plate.
- In the same pan, heat a drizzle 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 **sliced cheese**. Loosely cover the pan with aluminum foil. Cook 2 to 3 minutes, or until the cheese is 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. Loosely cover with aluminum foil to keep warm.

### 5 Toast the buns:

- Add the **buns** cut side down to the pan of reserved fond. Toast on medium-high 30 seconds to 1 minute, or until browned. (If the pan seems dry, add 1 teaspoon of olive oil.) Transfer to a work surface.

### 6 Assemble the burgers & serve your dish:

- Divide the **cooked patties** and **glazed mushrooms** between the **toasted buns**.
- Serve the burgers with the **roasted potato wedges**. Enjoy!