

Truffle & Fontina Burgers

with Sautéed Mushrooms & Arugula Salad

4 SERVINGS | 35-45 MINS

 **Blue Apron**
blueapron.com



Ingredients



24 oz USDA Prime
Niman Ranch
Ground Beef



3 oz Radishes



1 bunch Thyme



4 oz Fontina Cheese



1 Tbsp Capers



4 Challah Buns



½ lb Mushrooms



1 Tbsp Verjus Rouge



¼ cup Mayonnaise



½ tsp Truffle Zest
Seasoning¹



1 Red Onion



2 oz Arugula



1 Tbsp Sherry
Vinegar



1 Tbsp Dijon Mustard

WHY WE LOVE THIS DISH

Why we love this dish: We're celebrating the dad in your life with these USDA Prime Niman Ranch ground beef burgers featuring elevated ingredients like our new plush, chewy challah buns—an enriched dough (known as brioche) made with additions of milk, eggs, and butter, which give the bread its golden, silky crumb, perfect for catching every bite of the luxe truffle mayo.



Serve with Blue Apron
wine that has this symbol
blueapron.com/wine

¹. includes natural truffle flavor and black summer truffle

1 Prepare the ingredients & make the truffle mayo

- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **cheese**.
- Halve the **buns**.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- In a bowl, combine the **mayonnaise** and **as much of the truffle zest as you'd like**. Season with salt and pepper.



2 Cook the mushrooms

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced onion, capers, and thyme** (if the pan seems dry, add a drizzle of olive oil). Season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened.
- Add the **verjus** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until the liquid has cooked off. Turn off the heat.
- Carefully discard the **thyme sprigs**.
- Transfer to a bowl and cover with foil to keep warm.
- Wipe out the pan.



3 Form & cook the patties

- Place the **beef** in a bowl. Season with salt and pepper. Gently mix to incorporate.
- Form the mixture into four 1/2-inch-thick patties.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 5 minutes, or until browned.
- Flip the patties (carefully, as the oil may splatter) and evenly top with the **sliced cheese**. Loosely cover the pan with foil and cook 4 to 5 minutes, or until the cheese is melted and the patties are cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a work surface.
- Carefully drain off and discard any excess oil.



4 Toast the buns

- Add the **halved 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.



5 Make the salad & serve your dish

- In a large bowl, whisk together the **mustard, vinegar**, and a drizzle of **olive oil**.
- Add the **arugula and sliced radishes**; toss to coat. Taste, then season with salt and pepper if desired.
- Assemble the burgers using the **toasted buns, truffle mayo, cooked patties**, and **cooked mushrooms**.
- Serve the **burgers** with the **salad** on the side. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 160°F for beef.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety
CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron



061421_FPM