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#### **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



1/2 lb Mushrooms



1 Tbsp Verjus Rouge



1/4 cup Mayonnaise



1/2 tsp Truffle Zest Seasoning<sup>1</sup>



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 bunsan 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.



#### 1 Prepare the ingredients & make the truffle mayo

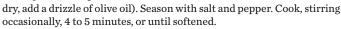
- Wash and dry the fresh produce.
- Thinly slice the mushrooms.
- Halve, peel, and thinly slice the onion.
- Thinly slice the cheese.
- Halve the buns
- Halve the radishes lengthwise, then thinly slice crosswise.



 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



- 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.
- $\bullet$  Form the mixture into four 1/2-inch-thick patties.
- In the same pan, heat a drizzle of olive oil on medium-high
- 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.

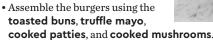
## 4 Toast the buns

- 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.







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

