

# Truffle & Fontina Burgers

with Sautéed Mushrooms & Arugula Salad

2 SERVINGS

⌚ 35-45 MINS

 Blue Apron

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## Ingredients

 12 oz USDA Prime Ground Beef

 3 oz Radishes

 4 oz Mushrooms

 2 Tbsps Mayonnaise

 1 bunch Thyme

 2 Challah Buns

 2 oz Arugula

 1 Tbsp Verjus Rouge

 1 Tbsp Dijon Mustard

 ¼ tsp Truffle Zest Seasoning<sup>1</sup>

 1 Red Onion

 1 Tbsp Capers

 1 Tbsp Sherry Vinegar

 2 oz Fontina Cheese

## INGREDIENT IN FOCUS

We're elevating these USDA Prime ground beef burgers with specialty ingredients like our 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, plus our umami-rich truffle zest seasoning mixed into mayo for a luxe condiment.



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

<sup>1</sup>. 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 medium 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 sprigs** (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 two 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.



### Step 3 continued:

- 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 browned and 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 Dress the salad & serve your dish

- In a bowl, whisk together the **mustard, vinegar, and a drizzle of olive oil** until combined.
- In a separate, large bowl, combine the **arugula, sliced radishes, and enough of the dressing** to coat (you may have extra); season with salt and pepper. 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](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://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.

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