

# Mushroom, Crispy Onion & Fontina Burgers

with Pear & Arugula Salad

2 SERVINGS | 30-40 MINS

 **Blue Apron**  
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## Ingredients



12 oz USDA Prime Ground Beef



2 Persian Cucumbers



1 Pear



1 Tbsp Sambal Oelek



¼ cup Mayonnaise



1 Tbsp Togarashi Seasoning<sup>1</sup>



2 Challah Buns



2 oz Arugula



2 oz Fontina Cheese



3 Tbsps Soy-Miso Sauce



⅓ cup Crispy Onions



4 oz Mushrooms



1 Shallot



3 Tbsps Sesame Ginger Dressing



1 Tbsp Rice Vinegar



1 tsp Black & White Sesame Seeds

## WHY WE LOVE THIS DISH

For incredibly rich, savory, flavor, we're serving these prime ground beef patties (covered with melty fontina cheese) with a luxe topping of mushrooms—glazed in the pan with umami soy-miso sauce, tangy vinegar, and vibrant togarashi seasoning—plus crispy fried onions for delightful crunch.



Serve with Blue Apron wine that has this symbol  
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<sup>1</sup>. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Peel and thinly slice the **shallot**.
- Halve the **buns**.
- Quarter, core, and thinly slice the **pear**.
- Thinly slice the **cucumbers** into rounds.
- Thinly slice the **cheese**.
- In a large bowl, combine the **sliced pear, sliced cucumbers, and sesame ginger dressing**. Stir to coat.
- In a separate bowl, combine the **mayonnaise** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



## 2 Cook & glaze 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** and **sliced shallot**. Season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and softened.
- Add the **soy-miso sauce** (carefully, as the liquid may splatter), **vinegar**, and **half the togarashi** (you will have extra). Cook, stirring frequently, 1 to 2 minutes, or until the mushrooms are coated.
- Transfer to a bowl.
- Rinse and wipe out the pan.



## 3 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. Flip the patties (carefully, as the oil may splatter) and evenly top with the **sliced cheese**. Loosely cover the pan with foil. 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. 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

- Add the **arugula** to the bowl of **dressed pear and cucumbers**. Season with salt and pepper; toss to coat.
- Assemble the burgers using the **toasted buns, sambal mayo, cooked patties, glazed mushrooms, and crispy onions**.
- Serve the **burgers** with the **salad** on the side. Garnish the salad with the **sesame seeds**. 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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