

Mushroom, Crispy Onion & Fontina Burgers

with Pear & Arugula Salad

4 SERVINGS

30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients

 24 oz USDA Prime Ground Beef

 4 Persian Cucumbers

 1 Pear

 ¼ cup Mayonnaise

 1 Tbsp Sambal Oelek

 1 Tbsp Togarashi Seasoning¹

 4 Challah Buns

 1 Shallot

 4 oz Arugula

 ¼ cup Sesame Ginger Dressing

 1 Tbsp Rice Vinegar

 ½ lb Mushrooms

 ⅓ cup Crispy Onions

 4 oz Shredded Fontina Cheese

 ⅓ cup Soy-Miso Sauce

 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 blueapron.com/wine

¹. 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.
- 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 large 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 **as much of the togarashi as you'd like** (you may 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 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 **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

- Working in batches, 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 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.

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