

Ingredients*



24 oz USDA Prime 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



1/4 cup Mayonnaise



1/2 tsp Truffle Zest Seasoning¹



1 Red Onion



4 oz Arugula



1 Tbsp Sherry Vinegar



1 Tbsp Dijon Mustard

WHY WE LOVE THIS DISH

We're elevating these 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

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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

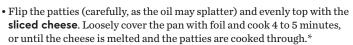
- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced mushrooms in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the sliced onion, capers, and thyme sprigs (if the pan

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.

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.



- 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 (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 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.

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



