

Mushroom & Fontina Prime Beef Burgers

with Pear & Arugula Salad



4 SERVINGS | 30-40 MINS

 **Blue Apron**
blueapron.com





Ingredients*


Customized ingredients

 24 oz USDA Prime Ground Beef 


SWAPPED FOR:

 4 Black Bean & Red Pepper Patties 

 4 Challah Buns


 ½ lb Mushrooms

 4 Persian Cucumbers

 1 Shallot

 4 oz Arugula


 1 Pear

 4 oz Shredded Fontina Cheese

 2 Tbsps Rice Vinegar

 1 Tbsp Sesame Oil


 1 Tbsp Sambal Oelek


 ⅓ cup Soy-Miso Sauce

 ¼ cup Mayonnaise

 ⅓ cup Crispy Onions

 2 tps Honey

 1 tsp Black & White Sesame Seeds

 1 Tbsp Togarashi Seasoning¹

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
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- 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 **honey** (kneading the packet before opening), **sesame oil**, **half the vinegar**, and a drizzle of **olive oil**. Add the **sliced pear** and **sliced cucumbers**; 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), **remaining vinegar**, and **as much of the togarashi as you'd like**. 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.



Step 3 continued:

- 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.



CUSTOMIZED STEP 3 If you chose Black Bean Patties

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 6 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 6 minutes, or until the cheese is melted and the patties are browned and heated through.
- Transfer to a work surface.

4 Toast the buns

- Working in batches, add the **halved buns**, cut side down, to the same pan. 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.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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