

# Shiitake Mushroom and Swiss Burger

WITH TRUFFLE FRIES

Culinary Collection



## Prep & Cook Time

40-50 MIN

## Cook Within

5 DAYS

## Difficulty Level

INTERMEDIATE

## Spice Level

NOT SPICY

## You Will Need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Large Non-Stick Pan

## Ingredients

½ tsp. Truffle Salt  
2 Russet Potatoes  
1 oz. Light Cream Cheese  
1 ½ oz. Swiss Cheese Slices  
2 Brioche Buns  
3 oz. Shiitake Mushrooms  
½ tsp. Garlic Salt

## Customize It Options

10 oz. Ground Beef  
10 oz. Ground Pork  
20 oz. Double Portion Ground Beef

## Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/18582](http://www.homechef.com/18582)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic salt**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

### Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, forming four patties and stacking two to serve.
- If using **ground pork**, follow same instructions as ground beef in Step 2, cooking until pork reaches minimum internal temperature, 4-6 minutes per side.



### 1. Bake the Fries

- Cut **potatoes** into 1/4"-thick fries. Pat dry.
- Place fries on prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **pepper**. Spread into a single layer and bake in hot oven, 15 minutes, tossing fries halfway through.
- Carefully remove from oven and toss again. Bake again until golden brown, 18-20 minutes.
- Carefully, remove from oven and toss fries with **truffle salt**. *Baking sheet will be hot! Use a utensil.*
- While fries bake, continue recipe.



### 2. Prepare Ingredients and Cook Burgers

- Stem **mushrooms**, then quarter.
- Form **ground beef**, half the **garlic salt** (reserve remaining for topping), and a pinch of **salt** and **pepper** into two equally-sized patties.
- Place a large non-stick pan over medium-high heat and coat generously with **cooking spray**. Add patties to hot pan. Cook until lightly charred and patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side, topping with **cheese** after flipping.
- Remove from burner. Transfer patties to a plate and tent with foil. Wipe pan clean and reserve.



### 3. Toast the Buns

- Return pan used to cook burgers to medium heat. Add **buns** to hot, dry pan, cut side down, and toast until lightly browned, 1-2 minutes.
- Remove from burner. Transfer buns to a plate. Reserve pan; no need to wipe clean.



### 4. Make the Topping

- Return pan used to toast buns to medium-high heat. Add 2 tsp. **olive oil**, **mushrooms**, and remaining **garlic salt** to hot pan. Stir often until lightly browned, 3-5 minutes.
- Stir in **cream cheese** and 1/4 cup **water**. Bring to a simmer.
- Once simmering, remove from burner. *If pan becomes too dry, add additional water, 1 Tbsp. at a time and up to 1/4 cup, until desired consistency is reached.*



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping bottom **bun** with **burger**, **topping**, and top bun. Bon appétit!