



**NUTRITION** *per serving* 82g carbohydrates 48g fat 50g protein 1163mg sodium | shellfish-free, nut-free

 Calories  
**949**

 Prep & Cook Time  
**25-35 min.**

 Cook Within  
**5 days**

 Difficulty  
**Easy**

 Spice Level  
**Not Spicy**



# Mushroom and Swiss Beef Burger

with truffle mayo and steak fries

## IN YOUR BOX

- 2 Russet Potatoes
- 1 Beefsteak Tomato
- 3 oz. Cremini Mushrooms
- 1 Red Onion
- 2 Pretzel Buns
- 10 oz. Ground Beef
- 1 ½ oz. Swiss Cheese Slices
- 1 ½ oz. Mayonnaise
- ½ fl. oz. Truffle Oil
- ½ oz. Baby Arugula

## IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Grill Pan or Outdoor Grill
- Medium Non-Stick Pan
- Small Bowl

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## BEFORE YOU COOK

- ❑ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ❑ Preheat oven to **400 degrees**
- ❑ Thoroughly rinse produce and pat dry
- ❑ Prepare a baking sheet with foil

## WHILE YOU COOK

- ❑ For extra-crispy **fries**, place **potatoes** in a bowl and cover with **cold water**, 2-3 minutes. Drain potatoes, rinse again, and thoroughly pat dry to remove excess starch before baking.
- ❑ **Truffle oil** has a distinctly aromatic effect. Start by adding half the provided amount to **mayo**, taste, and add more if desired.
- ❑ **Red onion** adds a zesty kick to the **burger**, but feel free to add less or omit if too strong.

## FROM THE CHEF

Form beef into patties slightly larger than pretzel bun diameter. This ensures that you'll still have full bun coverage, even if they shrink during cooking.

### Did you know...

Traditional knotted pretzels have been around since the 6th century, but its vogue reputation as an upscale burger bun is only a few years old.



## Make the Steak Fries

Cut **potatoes** lengthwise into ½” wedges. Place potatoes, 1 Tbsp. **olive oil**, ½ tsp. **salt** and ¼ tsp. **pepper** on prepared baking sheet and toss to evenly coat. Spread into a single layer and roast 12-15 minutes. Remove from oven, flip fries, and roast until fries are browned and crisp, 12-15 minutes. Remove from oven and set aside. While fries roast, prepare ingredients.



## Cook the Mushrooms

Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Place **mushrooms** in hot pan and cook, stirring occasionally, until soft, aromatic, and caramelized, 5-8 minutes. Remove from burner and set aside.



## Prepare the Ingredients

Slice **tomato** into ¼” rounds. Cut **mushrooms** into ¼” slices. Peel **onion** and slice into thin rounds. Halve **pretzel buns**, if necessary.



## Make the Truffle Mayo

Combine **mayonnaise** and **truffle oil** (start with half, taste, and add more if desired) in a small bowl. Season with a pinch of **salt and pepper** and stir until fully incorporated.



## Cook the Burgers

Warm a grill pan or outdoor grill to medium-high heat and lightly coat with **cooking spray**. Shape **ground beef** into two equal-sized patties slightly larger than pretzel bun diameter, and season each side with ½ tsp. **salt** and a pinch of **pepper**. Place patties on hot grill and cook until burgers reach a minimum internal temperature of 160 degrees, 4-6 minutes per side. When burgers are almost done, top with **cheese** and let melt slightly. Remove from grill.



## Plate the Dish

If desired, lightly toast **pretzel buns** until warm. Spread **truffle mayo** on tops and bottoms of buns. Add **burger patty**, **mushrooms**, **tomato** and **onion** (to taste). Top with **arugula** and top bun. Arrange **fries** in a pile next to burger and serve any remaining truffle mayo on the side.