DINNERLY

Everything Bagel Portobello Mushroom "Burger"

with Homefries & Creamy Scallion Schmear

30-40min 2 Servings

Breakfast, brunch, lunch, linner, dinner, late-night snack, middle-of-the-night chow down? It says it all in the name. Everything Bagel Portobello Mushroom "Burger" essentially means we can eat this meal at any hour of the day. And honestly? We just might. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 scallions
- 1 oz sour cream [1]
- 2 potato buns [1,2,3]
- ¼ oz everything bagel seasoning [2]
- 6 oz portobello mushroom

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- large heavy skillet (preferably cast-iron)

ALLERGENS

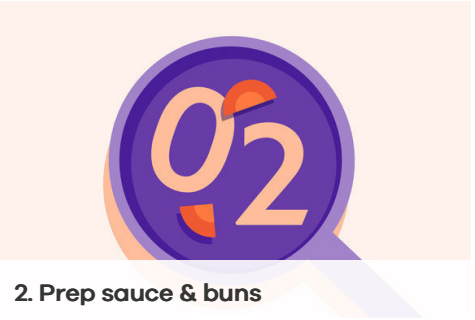
Milk (1), Sesame (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 500kcal, Fat 20g, Carbs 70g, Protein 14g

1. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes**, then cut into ½-inch cubes. On a rimmed baking sheet, toss with **2 tablespoons oil** and **a generous pinch each of salt and pepper**. Roast on lower oven rack until golden and crisp, about 25 minutes.



2. Prep sauce & buns

Trim ends from **scallions**, then thinly slice. In a small bowl, stir together **1 tablespoon scallions** (save rest for step 5) and **sour cream**. Season to taste with **salt** and **pepper**.

Lightly brush tops of **buns** with **oil**. Sprinkle **¼ teaspoon everything bagel seasoning** over top, pressing lightly to adhere.

3. Prep portobello "burgers"

Drizzle **portobello mushrooms** with **oil**. Season all over with **salt** and **pepper**, then sprinkle **1¼ teaspoons everything bagel seasoning** over each mushroom (total 2½ teaspoons).

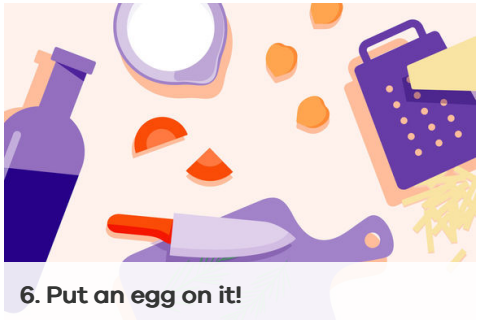
4. Cook portobello "burgers"

Once **potatoes** have roasted for 15 minutes, heat **2 teaspoons oil** in a large heavy skillet (preferably cast-iron) over medium-high. Add **portobello "burgers"** and cook until well-browned and tender, 2–3 minutes per side.

5. Finish & serve

Place **buns**, cut-sides down, directly on upper oven rack; bake until well toasted, 2–3 minutes. Toss **potatoes** on baking sheet with **remaining scallions**. Place **burgers** on **toasted buns** and top with **a schmear of scallion sour cream**.

Serve **portobello everything bagel "burgers"** with **home fries** alongside (and ketchup for dipping, if desired). Enjoy!



6. Put an egg on it!

A fried egg with a soft, runny yolk is already one of our favorite burger toppings—especially when paired with everything bagel seasoning and home fries. It's basically our excuse to eat burgers for breakfast.