

DINNERLY



Fried Portobello Mushroom Burger with Sweet Potato Fries



40-50min



2 Servings

Don't you wish you could eat burgers forever and still get your veggies in? This recipe gets you one step closer to that worthy goal! We coat portobello mushroom caps in flour and panko to achieve maximum crispness when fried before topping with the usual suspects—sliced onion, pickles, and melty cheese. No burger is complete without fries, so we're subbing in vitamin-rich sweet potatoes to mix it up. We've got you covered! **262**

WHAT WE SEND

- 1 sweet potato
- 6 oz portobello mushroom
- 1 oz panko ¹
- 2 oz shredded cheddar-jack blend ³
- 2 brioche buns ^{2,3,1}
- 1 red onion
- ¾ oz dill pickles

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- all-purpose flour ¹
- 2 large eggs ²

TOOLS

- rimmed baking sheet
- large skillet

ALLERGENS

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

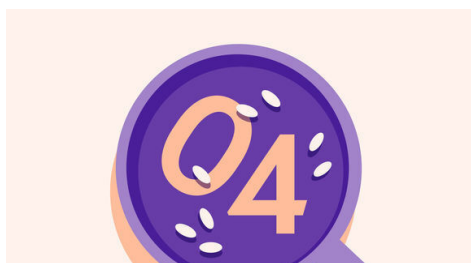
NUTRITION PER SERVING

Calories 930kcal, Fat 54g, Carbs 91g, Protein 27g



1. Roast sweet potato fries

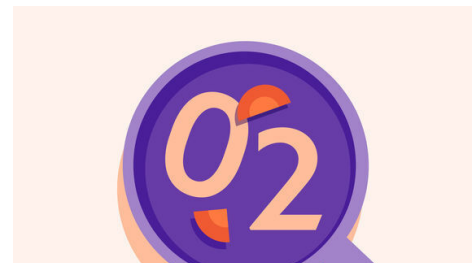
Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then slice into ¼-inch thick fries. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Spread into an even layer. Roast on lower oven rack until golden brown and crisp, flipping halfway through, 25–30 minutes.



4. Fry mushroom burgers

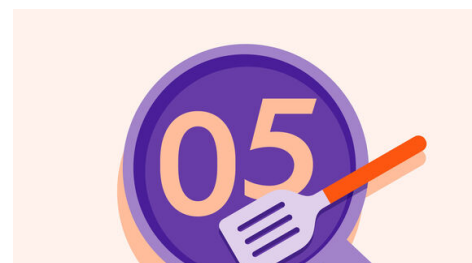
Carefully add **mushrooms** to **hot oil**. Fry until breading is golden, flipping halfway, 3–4 minutes. Transfer to a paper towel-lined plate and immediately season with **salt**.

When **sweet potatoes** are nearly done, add **mushroom caps** onto baking sheet with tops facing down. Evenly divide **cheese** between caps and bake until cheese is just melted, about 4 minutes.



2. Prep oil & breading

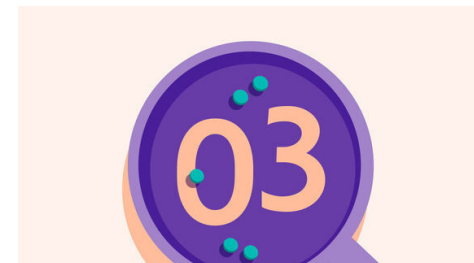
Remove stems from **mushroom caps** and discard; season caps generously with **salt**. In a large skillet, heat ½-inch **neutral oil** over medium-high until shimmering. In a medium bowl, add **3 tablespoons all-purpose flour**. In a second bowl, whisk **2 eggs**. Place **panko** on a plate.



5. Finish & serve

Open **brioche buns** and brush insides with **oil**. Place directly on center oven rack until edges are golden brown, 3–4 minutes.

Halve **onion**; thinly slice one half crosswise (save rest for own use). Place a **mushroom cap** on each **toasted bun** and top with **red onion**, **pickles**, and any desired condiments. Serve alongside **sweet potato fries**. Enjoy!



3. Bread mushroom burgers

Coat each **mushroom cap** in **flour**, dip into **egg mixture**, allowing excess to drip off, then place into **panko**, pressing to adhere to all sides.



6. Special sauce, anyone?

These portobello mushroom burgers are great as is, but a swipe of special sauce will take them over the top. Add equal parts mayo, mustard, and ketchup to a small bowl and stir to combine. Add this creamy, tangy, and slightly sweet sauce to the burger buns while assembling for a little extra somethin', somethin'.