

DINNERLY



Cheesy BBQ Portobello Burger with Sautéed Onions & Smashed Potatoes



30-40min



2 Servings

Tough day? Take it out on the potatoes! Parboiling the hearty russets means they're cooked just enough to finish in the oven. But, before they head for crispy city, you have to give them a good smash. This cheesy BBQ portobello "burger" is loaded with sautéed onions, cheddar cheese, and a sweet and smoky BBQ sauce. Your stress will melt away—along with the cheddar. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 red onion
- 6 oz portobello mushroom
- 2 oz barbecue sauce
- 2 oz shredded cheddar-jack blend ⁷
- 2 potato buns ^{1,7,11}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- medium saucepan
- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 24g, Carbs 92g, Protein 20g



1. Boil potatoes

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**, then cut into 1-inch pieces. Transfer to a medium saucepan with **2 teaspoons salt** and enough water to cover by ½-inch. Cover and bring to a boil over high heat. Uncover and cook until easily pierced with a fork, about 5 minutes. Drain well.



2. Sauté onions

While **potatoes** boil, halve **onion**, then thinly slice. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add onions; cook, stirring occasionally, until lightly browned and tender, about 5 minutes. Add **1 teaspoon sugar** and a **pinch each of salt and pepper**. Cook, stirring occasionally, until golden-brown, about 4 minutes. Transfer to a bowl. Wipe out skillet and reserve.



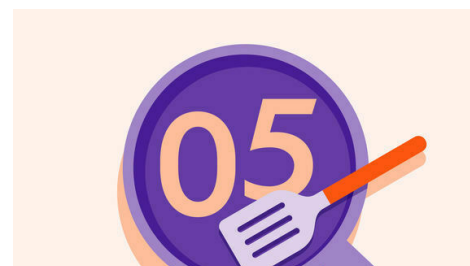
3. Smash & roast potatoes

Transfer **potatoes** to a rimmed baking sheet. Toss with **1 tablespoon oil** and season with **salt** and **pepper**. Lightly smash potatoes with a spoon. Roast on lower oven rack until golden and crisp in spots, 15–20 minutes.



4. PORTOBELLO VARIATION

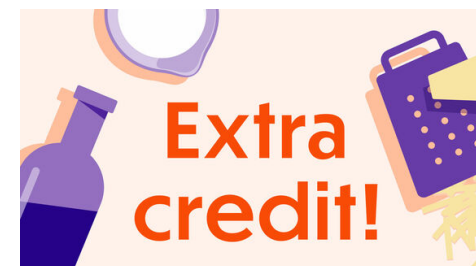
While **potatoes** roast, drizzle **mushrooms** with **oil**. Season all over with **salt** and **pepper**.



5. Cook "burgers" & serve

Heat **2 teaspoons oil** in reserved skillet over medium-high. Add **mushrooms** and cook until brown on the bottom, 3–4 minutes. Flip, then top each with **barbecue sauce**, **sautéed onions**, and **cheddar**. Cover and cook until **cheese** is just melted, about 2 minutes. Transfer to **buns**.

Serve **barbecue portobello "burgers"** with **smashed potatoes** alongside. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.