



Caramelized Onion & Mushroom Burger

with Parmesan Fries



40-50min



2 Servings

Burgers always hit the spot; we can't back this up with data, but our stomachs tell us it's a fact. While we love a classic, why not switch it up? Here, we sear grass-fed beef patties in a hot skillet to develop a savory crust, then serve them on buns topped with caramelized onions and baby bella mushrooms. And this restaurant-worthy burger deserves a fancified side, so we toss crisp fries with Parmesan for a cheesy bite.

What we send

- garlic
- 1 red onion
- 4 oz mushrooms
- 2 potatoes
- 2 oz mayonnaise ^{1,4}
- 1½ oz pkt Worcestershire sauce ²
- 2 (¾ oz) Parmesan ³
- 2 artisan buns ^{1,3,4,5}
- 10 oz pkg grass-fed ground beef
- 1 romaine heart

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- microplane or grater
- medium skillet

Allergens

Egg (1), Fish (2), Milk (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1350kcal, Fat 79g, Carbs 103g, Protein 52g



1. Prep ingredients

Preheat oven to 425°F with a rack in the lower third. Finely chop **1 teaspoon garlic**. Halve and thinly slice **all of the onion** crosswise. Cut **mushrooms** into ¼-inch thick slices. Scrub **potatoes**, then cut into ¾-inch thick wedges. In a small bowl, whisk to combine **mayonnaise, garlic,** and **2 teaspoons Worcestershire sauce**; season to taste with **salt** and **pepper**.



4. Toast buns

Flip **potatoes**, then return to lower oven rack until golden all over, 10-15 minutes more. Lightly brush cut sides of **buns** with **oil**. Heat same skillet over medium-high. Add buns, cut side down, and toast until golden brown, about 1 minute.



2. Roast fries

On a rimmed baking sheet, toss **potatoes** with **2 tablespoons oil** and season with **salt** and **pepper**. Spread to a single layer. Roast on lower oven rack until browned on the bottom, 20-25 minutes.

Finely grate **Parmesan**.



5. Cook burgers

Form **ground beef** into 2 (4-inch wide) patties. Season both sides with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add burgers and cook until browned on both sides and medium rare, 2-3 minutes per side (or longer for desired doneness).



3. Cook onions & mushrooms

While **fries** roast, heat **1 tablespoon oil** in a medium skillet over medium. Add **onions** and **mushrooms**; cook, stirring occasionally, until deeply golden, about 15 minutes. Stir in **2 tablespoons water**, scraping up bits from the bottom. Continue cooking until any liquid is reduced by ¾, 1-2 minutes more. Transfer to a bowl. Wipe out skillet.



6. Assemble & serve

In a small bowl, combine **1 tablespoon each of oil and vinegar**; season with **salt** and **pepper**. Cut **lettuce** lengthwise into ½-inch thick wedges, discarding stems; drizzle with **vinaigrette**. Remove **fries** from oven; carefully toss with **Parmesan**. Assemble **burgers**, topping with **onions, mushrooms,** and **seasoned mayo**. Serve **fries** and **salad** alongside. Enjoy!