

DINNERLY



Cheesy Grilled Portobello Mushroom "Burger"

with Oven Fries



30-40min



2 Servings

What's more all-American than a juicy mushroom burger with a pile of fries? Nothing, it's as wholesome as a slice of apple pie on the fourth of July. But instead of fireworks in the sky, there'll be fireworks in your mouth (we couldn't think of another rhyme). We've got you covered!

WHAT WE SEND

- 2 potatoes
- 6 oz portobello mushroom
- 1 plum tomato
- 1 romaine heart
- 2 (¾ oz) pieces cheddar ¹
- 2 potato buns ^{1,2,3}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- box grater
- grill or grill pan

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 560kcal, Fat 24g, Carbs 74g, Protein 20g



1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, pat dry, and cut into ½-inch sticks. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on lower oven rack, without flipping, until crispy and golden brown, 20–25 minutes.



2. Prep ingredients

Remove stems from **mushrooms**, if necessary; drizzle with **oil** and season generously with **salt** and **pepper**.

Cut **tomato** crosswise into ½-inch slices. Pull **lettuce leaves** apart, discarding end.

Grate **all of the cheddar** on the large holes of a box grater.



3. Toast buns

Once **fries** have roasted for 10 minutes, heat a grill or grill pan over medium-high heat until very hot. Lightly brush **cut sides of buns** with **oil**. Grill buns, cut-side down, until toasted, about 1 minute (watch closely as grills vary). Transfer buns to a plate; keep grill over medium-high heat.



4. MUSHROOM VARIATION

Lightly **oil** grill, then add **mushrooms** and cook until browned on the bottom, about 3 minutes. Flip and top with **cheese**; cover grill or grill pan and cook until cheese is melted, and mushrooms are browned and tender, 2–3 minutes.



5. Assemble & serve

Transfer **mushroom "burgers"** to **toasted buns**; top with **lettuce** and **tomato** (add your own favorite condiments!).

Serve **mushroom "cheeseburgers"** with **oven fries** alongside. Enjoy!



6. No grill or grill pan?

No grill, no problem! Cook the mushroom "burgers" and toast the buns in a regular skillet.