

MARLEY SPOON



Portobello Mushroom Burger with Fried Pickles

Steak Fries & Pickled Ranch



40min



2 Servings

Crunchy and briny, fried pickles turn juicy mushroom burgers into a feast of exciting flavors and textures. We use pickles two ways: frying them to golden brown to top the burgers, and amping up the ranch dressing with pickle brine—perfect for dipping oven fries. Served on a pillowy bun with lettuce and onions, this burger is destined to become your new favorite!

What we send

- 2 potatoes
- 1½ oz cornstarch
- 1 red onion
- 1 romaine heart
- 1 oz panko ²
- 2 potato buns ^{3,4,2}
- 6 oz portobello mushroom
- 1½ oz ranch dressing ^{1,3}
- ¼ oz steak seasoning
- 3¼ oz dill pickles

What you need

- kosher salt & ground pepper
- neutral oil
- large egg ¹

Tools

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

Allergens

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

Nutrition per serving

Calories 820kcal, Fat 38g, Carbs 107g, Protein 19g



1. Prep fries

Preheat oven to 450°F with a rack in the bottom position. Scrub **potatoes**; cut lengthwise into ½-inch thick fries. On a rimmed baking sheet, toss **potatoes** with **salt, pepper, 1 tablespoon cornstarch,** and **2 teaspoons oil.**



2. Bake fries

Spread **potatoes** into a single layer; roast on bottom oven rack until tender and browned on the bottom, 20-25 minutes. Flip fries, then cook until crispy, about 10 minutes more.

Halve and very thinly slice **half of the onion** (save rest for own use). Pour **pickle brine** into a small bowl; pat **pickle slices** dry. Separate **2 lettuce leaves** and halve crosswise (save rest for own use).



4. Toast buns

Add **pickles** to skillet and fry until golden, about 2 minutes per side. Carefully discard **all but 1 tablespoon oil** from skillet.

Heat same skillet over medium-high. Add **buns** to skillet, cut side down. Cook until lightly toasted, 1-2 minutes. Transfer to plates.



3. Fry pickles

Toss **pickles** in **remaining cornstarch** to coat. Whisk **1 large egg** in a shallow bowl. Transfer **panko** to a separate shallow bowl. Dip **pickles** into **egg**, letting excess drip back into bowl. Dredge in **panko mixture**, pressing to adhere.

Heat **¼-inch neutral oil** in a medium skillet over medium-high until shimmering (oil should sizzle vigorously by adding a pinch of panko).



5. Cook portobello "burgers"

Add **1 tablespoon oil** to same skillet over medium-high heat; add **mushrooms**, then season with **salt** and **pepper**. Lightly press with a spatula to flatten. Cook, undisturbed, until browned on the bottom, 3-4 minutes. Flip and cook until well browned and softened, 2-3 minutes.



6. Finish & serve

Meanwhile, add **ranch** to bowl with **pickle juice**; stir to combine. Toss **fries** with **steak seasoning**.

Spread some **pickle ranch** on **bottom buns**, then layer with **lettuce, portobello "burgers," onions,** and **fried pickles**. Serve **fries** with **any remaining ranch** alongside. Enjoy!