



# MARLEY SPOON



## Mushroom Burgers with Caramelised Onions and Rosemary Aioli

 20-30min  2 Portions

Who needs a chunky beef patty when a juicy, thick Portobello mushroom hits the spot just as well! We haven't forsaken the caramelised onion though and drizzled this burger with a creamy aioli that's laced with rosemary and lemon zest. It's so gratifying you won't need the fries!



## What we send

- sourdough bread roll <sup>1</sup>
- portobello mushroom
- onion
- rosemary
- feta cheese <sup>7</sup>
- mixed leaves
- aioli <sup>3,7</sup>
- lemon
- tomato

## What you'll require

- olive oil
- salt and pepper
- sugar

## Utensils

- chargrill or frypan
- grater
- medium frypan
- Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Gluten (1), Egg (3), Milk (7). May contain traces of other allergens.

## Nutrition per serving

Energy 795.0kcal, Fat 50.7g, Proteins 23.8g, Carbs 53.3g



### 1. Prepare ingredients

Thinly slice the **onion**. Chop or crush the **garlic**. Trim the **mushroom** stalks. Slice the **tomato**.



### 2. Cook onions

Heat 1 tbs **oil** in a medium frypan over low heat. Cook the **onion** for 10 mins or until soft and lightly golden. Add the **garlic**, ½ tsp **sugar** and **sea salt and pepper** and cook for a further 5 mins or until caramelised.



### 3. Prepare aioli

Finely chop the **rosemary leaves** (or pound in a mortar and pestle). Zest the **lemon** into a bowl. Add the **aioli** and rosemary to the **zest** and stir to combine.



### 4. Make dressing

Juice half the **lemon** (reserve remaining half for another use). Combine 1 tbs **oil** with the **lemon juice** and season with **sea salt and pepper**.



### 5. Chargrill mushrooms

Heat a chargrill pan on high. Drizzle the **mushrooms** with 2 tbs **oil** and cook for 7 mins each side or until softened. Season with **sea salt and pepper**.



### 6. Get ready to serve

Cut **burger buns** in half and lightly toast the cut sides on the chargrill. Spread **aioli** on the base of each bun then top with the **salad leaves**. Crumble over half the **feta** (reserve remaining for another use) and drizzle with **dressing**. Top each base with the **onion**, **tomato** and **mushrooms**. Finish off with the bread tops.