



Cheesy Mushroom Burger

with Roasted Sweet Potatoes



20-30min



4 Servings

This mushroom burger is proof that just because a burger isn't made of meat, doesn't mean you have to sacrifice flavor or fun! The tender portobello mushrooms are brimming with an ooey-gooey cheese filling, crispy panko topping, and served on a pillowy potato bun with a dollop of creamy chipotle sauce. Crisp rounds of oven-roasted sweet potatoes are served alongside with extra sauce for dipping...

What we send

- scallions
- apple cider vinegar
- portobello mushrooms
- sweet potatoes

What you need

- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- 2 rimmed baking sheets

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

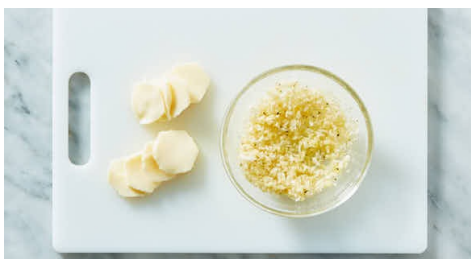
Nutrition per serving

Calories 516.0kcal, Fat 29.0g, Proteins 16.4g, Carbs 54.0g



1. Prep mushrooms & potatoes

Preheat oven to 450°F with racks in the top and center positions. Remove **mushroom stems** if necessary, then use a spoon to scrape out dark brown gills on underside of mushrooms. Scrub **sweet potatoes** (no need to peel), halve lengthwise if large, then cut into ¼-inch thick slices.



4. Prep topping

In a small bowl, combine **panko**, **2 tablespoons oil**, and **a pinch each salt and pepper**. Thinly slice **fontina**.



2. Roast vegetables

Transfer **mushrooms** (gill side-down) and **sweet potatoes** to 2 separate baking sheets. Rub sweet potatoes with **2 tablespoons oil**, and season with **salt** and **pepper**. Roast potatoes on center rack until browned, 20-24 minutes. At the same time, cover mushrooms with foil and roast on top rack until tender, about 15 minutes.



5. Prep mushroom burgers

While **sweet potatoes** finish cooking, remove foil, then transfer **mushrooms** to a paper towel; blot dry. Return to baking sheet, gill-side up, season lightly with **salt** and **pepper**, and add **fontina** to center of each. Sprinkle **panko** over top, pressing lightly. Return to top rack of oven and bake until panko is golden and cheese is melted, 5-10 minutes.



3. Make sauce

Trim ends from **scallion**, then finely chop **whites** (about 2 tablespoons) and **thinly slice greens** on an angle. In a small bowl, combine **chipotle-mayo**, **scallion whites**, **2 teaspoons of the apple cider vinegar** (save rest for own use), and **½ teaspoon sugar**.



6. Finish & serve

Meanwhile, toast **buns** directly on oven rack, 1-2 minutes (watch closely) Spread buns with **some of the sauce** and top with **mushroom burgers**. Sprinkle with **scallion greens** and serve **sweet potatoes** and **remaining sauce** alongside. Enjoy!