



Portobello Mushroom Burgers

with Grilled Potato Salad



30-40min



4 Servings

Yes, you read it right—we said GRILLED potato salad! What better way to celebrate summer than with an awesome grilling recipe.

What we send

- fresh parsley
- portobello mushrooms
- red onion
- champagne vinegar
- whole grain mustard
- Persian cucumber
- baby red potatoes

What you need

- coarse salt
- freshly ground pepper
- olive oil
- sugar

Tools

- medium saucepan

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 631.0kcal, Fat 33.6g, Proteins 14.2g, Carbs 66.7g



1. Prep mushrooms & onion

Preheat grill or grill pan to medium-high and lightly **oil** grates. Remove stems from **mushrooms**. Peel **onion** and slice into ½-inch thick rounds, keeping rings intact. Brush mushrooms and **all but 1 slice onion** with **oil** (reserve 1 slice for step 4) and season with **salt** and **pepper**.



2. Grill vegetables

Place **mushrooms** and **oiled sliced onion** on grill and cover with lid or cover grill pan with a rimmed baking sheet. Cook until vegetables are softened and charred, turning occasionally, 8–10 minutes per side. Remove **vegetables** from grill and place **mushrooms** between paper towels and gently press to remove any liquid.



3. Boil potatoes

Meanwhile, cut **potatoes** in half and place in a medium saucepan with **1 tablespoon salt** and cover with **1-inch cold water**. Bring to a boil and cook until tender when pierced with a knife, 10–12 minutes; drain and return to pot. Toss **potatoes** gently with **1 tablespoon oil**, **1 teaspoon salt**, and a few grinds **pepper**.



4. Make dressing

Pick **parsley leaves** from stems. Finely chop **stems**. Trim ends from **cucumber** then thinly slice. Finely chop **reserved onion**. In a large bowl, combine **vinegar**, **mustard**, **parsley stems**, and **¼ teaspoon salt**. Transfer **1 tablespoon dressing** to a small bowl; set aside. To large bowl of dressing, add **1 teaspoon sugar**, **3 tablespoons oil**, **cucumber**, and **onion**...



5. Grill potatoes & buns

Place **potatoes** and **buns** on grill, cut side down, and cook until lightly charred, about 5 minutes for the potatoes and 2 minutes for the buns. Add **grilled potatoes** and **parsley leaves** to salad bowl and toss to combine; season to taste with **salt** and **pepper**.



6. Assemble burgers

Stir **mayonnaise** and **¼ teaspoon pepper** into **reserved dressing**. Spread **mayo** on cut sides of **buns** and top with **grilled mushrooms** (cutting to fit if necessary) and **onions**. Serve **burgers** with **potato salad** on the side. Enjoy!