



# Mushroom 'n' Swiss Burgers

Now get 50% more protein per serving in this HelloFresh classic!

35-45 Minutes · Calories: 1150 · Protein: 55 g



## Ingredients 2 Person | 4 Person



12 oz | 24 oz  
Potatoes\*



2 Slice(s) | 4 Slice(s)  
Swiss Cheese



3 TBSP | 6 TBSP  
Sour Cream



1½ oz | 3 oz  
Honey Dijon  
Dressing



2 | 4  
Potato Buns



4 oz | 8 oz  
Button  
Mushrooms



15 oz | 30 oz  
Ground Beef



1 | 2  
Mushroom Stock  
Concentrate

\*The ingredient you received may be a different color.

## Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.



## Hello

### Mushrooms 'n' Swiss

Earthy button mushrooms and nutty Swiss cheese join forces here to make an ultra-savory (and ultra-delicious) burger topping.

### Before you start

#### More Bite for Your Buck

This recipe has extra protein! For 2, 4, or 6 servings, make sure you're grabbing the 15-oz portions of beef from your box. For 3 servings, grab one 15-oz and one 10-oz pack.

### Cooking tools

large pan, small bowls, large bowl, baking sheet

### Pantry ingredients

kosher salt, black pepper, olive oil, butter

### Nutrition

Nutrients	per serving
Calories:	1150
Total Fat:	70g
Saturated Fat:	25g
Sodium:	1230mg
Total Carbohydrate:	72g
Dietary Fiber:	4g
Added Sugars:	9g
Protein:	55g

### Allergens

swiss cheese (contains: milk), sour cream (contains: milk), honey dijon dressing (contains: eggs), potato buns (contains: soy, wheat), butter (contains: milk)

### Cook for YOUR Crowd

Our recipes are customizable!

**Double Protein/Veggies?** Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

**Making 3 Servings?** Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

**Making 6 Servings?** Just triple the 2-serving recipe—easy!

For HelloCustom nutritional information, please refer to HelloFresh.com.

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#### 1 Prep

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into 1/2-inch-thick wedges. Trim and thinly slice **mushrooms (skip if your mushrooms are pre-sliced!)**. Halve **buns**.



#### 2 Roast Potatoes

- Toss **potatoes** on a baking sheet with a **large drizzle of olive oil** and a **big pinch of salt and pepper**.
- Roast on top rack until browned and crisp, 20-25 minutes.



#### 3 Cook Mushrooms

- Meanwhile, melt **1 TBSP butter (2 TBSP for 4 servings)** in a large pan over medium-high heat. Add **mushrooms** and cook, stirring, until lightly browned and softened, 3-5 minutes. Season with **salt and pepper**.
- Stir in **half the stock concentrate (you'll use the rest in the next step)** and **1 TBSP water (2 TBSP for 4)**. Cook, stirring, until mushrooms are coated, 30 seconds.
- Turn off heat; transfer to a small bowl. Wipe out pan.



#### 4 Cook Patties

- In a large bowl, combine **beef\*** and **remaining stock concentrate**. (**TIP: Not sure how much beef to use? Refer to the "Before you start" section at left for guidance.**) Season with **salt (we used 1/2 tsp; 1 tsp for 4 servings)** and **pepper**. Form mixture into two patties (**four patties for 4**), each slightly wider than a burger bun.
- Heat a **large drizzle of olive oil** in pan used for mushrooms over medium-high heat. Add **patties**; cook until browned and cooked through, 3-5 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with **Swiss cheese**. Cover pan until cheese melts.



#### 5 Toast Buns & Make Sauce

- While patties cook, toast **buns** until golden.
- In a second small bowl, combine **sour cream** and **honey Dijon dressing**. Season with **salt and pepper**.



#### 6 Finish & Serve

- Spread **bottom buns** with as much **sauce** as you like. Top with **patties, mushrooms, and top buns**.
- Divide **burgers** and **potato wedges** between plates. Serve with any remaining sauce on the side for dipping.

\*Ground Meat is fully cooked when internal temperature reaches 160°.

Wash produce. Wash hands and surfaces after handling raw meats/fish/eggs. Consuming raw or undercooked meats/fish/eggs may increase risk of foodborne illness. Learn more [hellofresh.com/about/faq](https://hellofresh.com/about/faq).