






Cooking Made Easy

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Raiders of the Lost Beef and Mushroom Burger

Indiana Jones was a pretty intrepid guy, but even though he found the lost Ark and visited the Temple of Doom, he never completed a quest for the perfect cheeseburger. It's a quest that Patrick and Sous Chef Rachel have taken very seriously and this week they've come one step closer. Something tells us this isn't their Last Crusade.



45 min



family box



Onion



Garlic Clove



Button Mushrooms



Potato



Beef Mince



Demi Brioche Bun



Cheese



Steve's Leaves
Pea Shoots

Ingredients

	2P	4P
Onion, diced	-	1½ cups
Garlic Clove, diced	-	2
Button Mushrooms, sliced	-	2 cups
Potato, sliced	-	3 cups
Beef Mince	-	450g
Demi Brioche Bun 1	-	4
Cheese 2	-	4 slices
Steve's Leaves Pea Shoots	-	2 bags

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

LH Step for little hands

Allergens

1) Gluten | **2)** Milk

Nutrition per serving: Calories: 860 kcal | Protein: 38g | Carbs: 72g | Fat: 45g | Saturated Fat: 15g



1 Heat your oven to 220 degrees, then peel and finely dice the onion and the garlic clove. Clean the mushrooms with a damp cloth and then slice them thinly. Cut the potatoes in half lengthways and then again lengthways into finger sized wedges. **Tip:** *Mushrooms are like sponges so don't wash them in lots of water.*



2 Toss the potato wedges in 1½ tbsp of oil, ½ tsp of salt and lay on a baking tray. Cook on the top shelf of the oven for 15-20 mins until golden.



3 Mix the beef mince with ½ tsp of salt and a good few grinds of black pepper. Divide the mixture into 4 and form patties. **Tip:** *Press the meat together only as hard as you need to for it to stick. The more loosely packed the meat the better the burger!*



4 Split your demi-brioche buns in half and toast them lightly in a dry pan or under the grill.

5 Heat 1 tbsp of olive oil in a pan, add the onions and cook over a medium heat for 3 mins. Add the mushrooms and continue to

cook for 5 mins or until soft. Add the garlic for the final minute of cooking along with ¼ tsp of salt and some pepper. Remove from the pan and keep warm.

6 Heat a further 1 tbsp of olive oil on medium-high heat in the pan. Once hot, gently add your burgers and cook for around 3-4 mins on each side. Top each with a slice of cheese for the final minute of cooking. Add 1 tbsp of water to the pan and cover with a lid to create steam to melt the cheese.

7 Pile the mushroom mixture onto the bun, top with the burger and then the salad leaves. Serve with the potato wedges and enjoy!