



# MEGA MUSHROOM BURGERS

with Avocado, Caramelized Onion, and Spicy Mayo



## HELLO

### SPICY MAYO

A spike of hot sauce takes the condiment from plain to peppy.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 640



Yellow Onion



Mayonnaise  
(Contains: Eggs, Soy)



Portobello  
Mushrooms



Hamburger Buns  
(Contains: Wheat, Milk)



Arugula



Roma Tomato



Hot Sauce



Balsamic Vinegar



Avocado

## START STRONG

Make onion ring-cutting easier by slicing off a thin layer of onion near its equator to create a flat surface that'll keep it steady on the cutting board.



## BUST OUT

- 2 Small bowls
- Large pan
- Medium bowl
- Olive oil (4 tsp | 8 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Roma Tomato 1 | 2
- Mayonnaise 2 TBSP | 4 TBSP
- Hot Sauce  2 tsp | 4 tsp
- Portobello Mushrooms 2 | 4
- Balsamic Vinegar 2 TBSP | 4 TBSP
- Hamburger Buns 2 | 4
- Avocado 1 | 2
- Arugula 2 oz | 4 oz

## HELLO WINE



PAIR WITH

Strato Paso Robles  
Cabernet Sauvignon, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP AND MAKE SPICY MAYO

Wash and dry all produce. Peel onion, then thinly slice crosswise and separate into rings. Slice tomato into thin rounds. In a small bowl, combine mayonnaise and hot sauce (to taste).



## 4 TOAST BUNS

Wash and dry same pan, then return to stove over medium heat. Split buns in half down center. Add to pan cut side down. Toast until golden brown, 3-4 minutes.

## 2 COOK ONION

Heat a drizzle of olive oil in a large pan over medium heat. Add onion and cook, tossing, until softened and browned, 4-5 minutes. Season with salt and pepper. Remove from pan and set aside.



## 5 MASH AVOCADO

Halve, pit, and scoop flesh from avocado, then roughly chop. Place in a small bowl, then mash with a fork until mostly smooth. Season with salt and pepper.

## 3 COOK MUSHROOMS

Rub mushrooms all over with a large drizzle of olive oil. Season with salt and pepper. Add to same pan over medium heat. Cook until just tender, 4-5 minutes per side. Pour 1½ TBSP balsamic vinegar into pan (we sent more) and cook until reduced by half. Toss to coat mushrooms, then remove from pan and set aside.



## 6 MAKE SALAD AND SERVE

In a medium bowl, toss arugula, a drizzle of olive oil, remaining balsamic vinegar, and a pinch of salt and pepper. Spread spicy mayo on buns, then add a mushroom to each bun. Top with tomato, onion, and avocado. Serve with salad to the side.

## VA-VA-SHROOM!

Tangy balsamic really gives a little extra something to these portobellos.

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