



Portobello Mushroom Burger with Roasted Potatoes

Prep Time: 20 min

Cook Time: 30 min

Serves: 4

NUTRITION FACTS, PER SERVING:

291 calories

8.12 g fat

875 mg sodium



INGREDIENTS: ** *Items not included in kit*

- 4 Portobello Mushroom Caps, cleaned
- 1/4 cup olive oil**
- Salt and Black Pepper, to taste**
- 1/2 cup Mayonnaise
- 1 TB Pesto
- 2 tsp Mustard
- 4 Hamburger Buns
- 4 oz. Baby Arugula
- 12 oz. Roasted Red Peppers, drained
- 2 lbs. Potatoes
- 2 Garlic Cloves, minced
- 2 TB olive oil**
- Non-Stick Cooking Spray**

DIRECTIONS:

1. To clean **mushroom caps**, go over the outer surface with a damp paper towel using smooth, quick strokes. Be careful not to apply too much pressure or you could damage the mushroom, causing breakage or squishy bruised spots. Set aside to dry.
2. Preheat oven to 425 degrees. Mince **2 garlic cloves**, set aside. Scrub **potatoes** clean. Peel if desired and cut into 1 inch pieces; place in a bowl with **2 TB olive oil**, pinch of **salt & pepper**, and **minced garlic**; toss until the potatoes are well coated. Transfer the potatoes to a baking dish coated with **cooking spray** and spread in an even layer. Roast in the oven for 30 minutes or until browned and crisp.
3. Brush **mushrooms caps** with **olive oil**; sprinkle evenly with **salt** and **pepper**. Grill Method: Preheat grill to medium/high heat. Grill mushrooms, smooth side down, covered with grill lid, for 6 to 8 minutes, or until tender. Stovetop Method: Heat 1 tsp olive oil in a non stick skillet over medium high heat. Place mushrooms, smooth side down and cook 5 minutes, flip over and cook 2 minutes more.
4. Sauce Mixture: In a small bowl, combine **mayonnaise**, **pesto**, **mustard**, and **salt & pepper to taste**.
5. To assemble: Spread **sauce mixture** evenly over cut sides of **buns**. Divide **arugula** evenly over bottom halves of buns. Divide the **roasted red peppers** evenly over top of the arugula. Place **cooked mushrooms caps** over peppers. Cover with tops of buns.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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