



**GREEN
CHEF**

MUSHROOM & SWISS BURGERS

lemon aioli, roasted sweet potato fries with scallion

COOK TIME

35 MIN

SERVINGS

2

CALORIES PER SERVING

1170

Our custom savory-sweet steak seasoning has a couple of tricks up its sleeve. It's made with dried orange peel and garlic for zesty, aromatic depth and brown sugar for a touch of sweetness. Here, it serves as an ultra-flavorful addition to pan-seared beef patties, which are piled high with melty Swiss, juicy mushrooms, and creamy lemon aioli—all tucked inside toasty brioche buns. Roasted sweet potato fries make the ideal side.

INGREDIENTS (8 ITEMS)

1 whole	Sweet potato
4 oz	Cremini mushrooms
1 whole	Scallion
10 oz	Ground beef*
2¼ tsp	Brown sugar steak seasoning
2 oz	Lemon aioli <small>E S</small>
2 oz	Swiss cheese <small>M</small>
2 whole	Brioche buns <small>E M W</small>

WHAT YOU'LL NEED

medium sauté pan
large sauté pan with lid
baking sheet
mixing bowls
measuring spoons
thermometer
oven mitt
cooking oil
1 tbsp butter M
salt & pepper

ALLERGENS

E EGGS S SOY
M MILK W WHEAT



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*Ground beef is fully cooked when internal temperature reaches 160 degrees.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 ROAST SWEET POTATO FRIES

- Preheat oven to 450 degrees.
- Slice **sweet potato** lengthwise into planks, about ¼ inch thick. Cut planks lengthwise into fries, about ¼ inch thick.
- Place **sweet potato** in a large bowl. Drizzle with about 1½ tablespoons cooking oil. Season with about ¼ teaspoon salt and a pinch of pepper. Stir to coat.
- Spread out in a single layer on a lightly oiled, foil-lined baking sheet. (Wipe out bowl.) Roast 20-25 minutes, or until fork-tender, stirring halfway through. (You'll finish the fries in Step 6.)

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 PREP

- Wipe **cremini mushrooms** clean with damp paper towels. Remove stems if desired. Cut into slices, about ¼ inch thick.
- Trim and thinly slice **scallion**, separating whites from greens; mince greens.

3 SEASON BEEF & FORM PATTIES

- Place **ground beef** in bowl used for sweet potato. Season with about half the **brown sugar steak seasoning** and about 2 teaspoons **lemon aioli**. Mix thoroughly to evenly distribute ingredients.
- Form **beef mixture** into two patties, about ¼ inch thick.* Season with salt and pepper.

**To help your patties keep their shape, make a small indentation in the center of each.*

4 COOK PATTIES

- Heat about 1 tablespoon cooking oil in a large sauté pan over medium heat until shimmering. Once pan is hot, add **patties**. Cook 3-5 minutes on one side.
- Flip **patties**. Top with **Swiss cheese**. Cover pan with lid. Cook 3-5 minutes, or until patties are fully cooked (or to desired doneness) and cheese is melted. Remove from heat.

5 SAUTÉ MUSHROOMS

- Heat about 1½ tablespoons cooking oil in a medium sauté pan over medium-high heat. Add **mushrooms** and **scallion whites** to hot pan. Season with salt, pepper, and remaining **brown sugar steak seasoning**. Cook 4-6 minutes, or until mushrooms soften, stirring occasionally.
- Add 1 tablespoon butter and about 2 tablespoons water. Cook 2-3 minutes, or until butter has melted, stirring occasionally.

6 FINISH SWEET POTATO FRIES

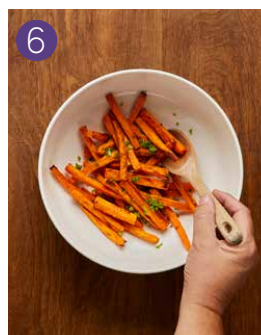
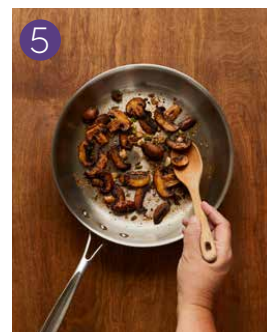
- Transfer **sweet potato fries** to a second large bowl. Add **scallion greens**. Toss to combine. Season with salt and pepper to taste.

7 TOAST BUNS

- Open **brioche buns**. Place, cut sides up, on baking sheet used for sweet potato fries. Toast 3-4 minutes, or until lightly browned.

8 PLATE YOUR DISH

- Divide **bottom buns** between plates. Spread remaining **lemon aioli** over cut sides of bottom buns. Top with **beef patties**, **mushrooms**, and **top buns**. Serve **roasted sweet potato fries with scallion** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (458g)

Amount per serving

Calories 1170

	% Daily Value*
Total Fat 86g	110%
Saturated Fat 23g	115%
Trans Fat 2g	
Cholesterol 175mg	58%
Sodium 1250mg	54%
Total Carbohydrate 58g	21%
Dietary Fiber 3g	11%
Total Sugars 13g	
Includes 7g Added Sugars	14%
Protein 42g	
Vitamin D 0mcg	0%
Calcium 298mg	25%
Iron 5mg	30%
Potassium 981mg	20%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Beef [beef], **Swiss Cheese** [pasteurized part-skim milk, cheese cultures, salt, enzymes, anti-caking agent (potato starch, powdered cellulose, natamycin)], **Brioche Buns** [unbleached unbromated enriched flour (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, durum flour (niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), whole wheat flour, sugar, eggs, liquid eggs (whole eggs, citric acid, salt) canola oil, butter, salt, yeast, wheat gluten, rye flour, natural dough conditioner (wheat flour, enzymes, salt), cultured wheat flour, natural enzymes, pan spray (canola oil, phosphated mono & diglycerides, propellant)], **Scallions**, **Cremeni Mushrooms**, **Brown Sugar Steak Seasoning** (Sweet Paprika, Brown Sugar [organic raw cane sugar, organic molasses], Dried Orange Peel, Granulated Garlic, Onion Powder, Ground Coriander, Celery Seeds, Dried Mustard, Sea Salt, Black Pepper), **Sweet Potatoes**, **Lemon Aioli** (Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate], Granulated Garlic, Lemon Juice [lemon], Stone-Ground Mustard [water, organic mustard seeds, organic vinegar, salt, organic spices])

Allergen information:

Contains Egg, Soy, Milk And Wheat

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.