




# Classic Blended Burger

Instead of topping a burger with mushrooms, blend them with the ground meat to create a burger that is more delicious, nutritious and sustainable.



 Prep Time: 15 minutes    Cook Time: 10 minutes    Total Time: 25 minutes    Yield: 4-6 burgers

## INGREDIENTS

1/2 lb      crimini or white button mushrooms  
2 tbsp     olive oil, divided  
1 lb        ground meat - beef, chicken, turkey, pork, lamb, veal  
1/2 tsp     salt  
4            buns

### *Topping recommendations:*

fresh tomato, red onion, butter lettuce, cheddar cheese and your favorite spreads.

## INSTRUCTIONS

Finely dice mushrooms or gently pulse in food processor.

In skillet, warm 1 tablespoon olive oil on medium-high heat and add mushrooms, sautéing 5-7 minutes, or until golden brown. Remove from heat and cool 5 minutes.

Transfer cooled mushrooms to medium bowl. Add ground beef and salt, mixing until combined. Make 4 patties. Add remaining tablespoon of olive oil to pan and cook burger patties on medium-high heat until desired doneness. Plate and add desired toppings to bun.

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