



Portobello Mushroom Burgers with Blue Cheese Aioli and Pickled Beetroot

In our humble opinion, a perfect veggie burger. This light but powerfully flavoursome burger is a nice light but satisfying meal to add to your portfolio. The mushrooms are a great flavour carrier but retain that almost meaty texture, while the addition of blue cheese and beetroot add a very savoury but sweet element to the dish. Delicious!

Ingredients

- Portobello Mushrooms
- Rocket
- Burger buns
- Garlic
- Blue Cheese
- Baby Potatoes
- Creme Fraiche
- Fresh Parsley
- Sliced Beetroot

Your Pantry

- Olive Oil

Nutritional Info

Calories: 454kcal
 Carbohydrates: 63.8g
 Protein: 13.8g
 Fat: 14.2g

Allergens

Wheat (Burger Bun)
Milk (Cheese, Creme Fraiche, Burger Bun)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.

1) Preheat the oven to 200°C

2) Prepare the crispy baby potatoes

Cut the baby potatoes in half (cut the larger ones into quarts to make them similar sizes) and place on a baking tray. Drizzle with oil and season with salt and pepper. Place in the oven for 20-25 minutes or until tender and crisp.

3) Prepare the vegetables

Peel and crush the garlic. Place half the garlic aside for the blue cheese aioli. Finely chop the parsley. Remove the stalk from the mushrooms. Mix the other half of the garlic and parsley in a bowl with a tablespoon of oil and salt and pepper. Brush the garlic oil over the mushrooms and leave to marinade.

4) Make the blue cheese aioli

In a bowl, combine the creme fraiche, blue cheese, remaining garlic, and salt and pepper. Use the back of your fork to break down the blue cheese into smaller pieces and combine all the ingredients until smooth. Set aside.

5) Cook the mushrooms

Heat the grill over medium heat. Brush the grill with oil to prevent sticking. Lay the mushrooms on the grill. Cook on each side for 3-4 minutes, or until caramelized and deep golden brown. While the mushrooms are cooking.

5) Assemble the burger

Toast the burger buns. Spread some of the blue cheese aioli, and lay the pickled beetroot on the bottom half of the bun. Lay the mushroom on top, followed by a little more blue cheese aioli and the rocket. Finish with the top half of the bun. Serve alongside the roasted baby potatoes. Enjoy!



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