



Stuffed Portobello Burgers

with Salt Potatoes

INGREDIENTS

- ¾ Pound New Potatoes
- 1 Bunch Basil FINELY MINCED
- 1 Bunch Parsley FINELY MINCED
- 2 Cloves Garlic PASTE
- 2 Ounces Goat Cheese
- ¼ Cup Grated Parmesan
- 1 Lemon, ½ Zested
- 2 Portobello Caps
- 2 Tablespoons Butter
- 1 Ounce Arugula
- 2 Burger Buns
- 1 Plum Tomato SLICED

Recipe may require salt and pepper, olive oil, & water. Have these on hand; we'll provide the rest.

MAKES 2 servings



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INSTRUCTIONS

EQUIPMENT

ONE SMALL POT
ONE SMALL BOWL
ONE SKILLET

Prior to cooking, read all instructions. Wash all produce and prepare ingredients as listed on the front of this card.



1 Boil the Potatoes

Stir $\frac{1}{3}$ cup salt into a pot with about 3-4 cups water (you will want the potatoes to be covered by about an inch). Add the **potatoes**, cover and bring to a boil on high heat. Once boiling, uncover and cook for 15 minutes until fork-tender.



2 Make the Stuffing

Finely chop the **basil** and **parsley**. Using the flat of the knife alternate crushing and mincing **garlic** until it becomes a fine paste (adding a little salt helps this process). Combine the **goat cheese**, **grated parm**, basil, parsley (reserve a little for the potatoes), zest of $\frac{1}{2}$ a **lemon**, and garlic. Season with salt and pepper.



3 Cook the Portobellos

In a skillet heat 1 tbsp olive oil on high. Add the **portobellos** with the black gills facing down to the skillet. Cook for 2 minutes until the the bottom tarts to release some juices. Add 1 tbsp **butter** and flip the caps over; add the cheese mixture to the gill side of each cap. Season to taste with salt and pepper. Cover and cook for another 2-4 minutes until the cheese has melted and the mushrooms has relaxed in shape and browned.



4 Dress the Arugula

Squeeze a little lemon juice (about 1 tsp) on the **arugula** and season with salt and pepper. Toss to coat in a small bowl.



5 Finish the Potatoes

Once the potatoes have cooked, drain well. Add 1 tbsp butter and the reserved chopped parsley to the warm pot and let melt. When the potatoes dry their skin will begin to shrivel and a dusting of salt will appear. Add the potatoes to the pot and coat with the butter and parsley.



6 Build the Burger

Toast the **buns** either in a toaster oven or in a regular oven at 350. Dress the mushroom caps with the cheese and herb mixture and top with **tomato** slices

QUICK TIPS

Yes $\frac{1}{3}$ of a cup of salt is a lot! But it's for a good reason. The extra salt helps the potatoes cook at a higher temperature and therefore more of the starch in the potatoes will cook which leads to light, fluffy, salty-skinned deliciousness.

Use the rest of your lemon! Slice up the lemon, remove the seeds (they add bitterness) and add to a container of water with a few of your favorite tea bags. Stash it on a sunny window and the next day you'll have sun tea. Lemon slices added to a pitcher of ice water is always a nice treat too.

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