



FAST. EASY. FRESH.

# PORTOBELLO MUSHROOM BURGERS WITH GARLIC AIOLI AND SPICY ROASTED POTATOES

**1.** Preheat your oven to 450°F. Start by slicing your **potatoes** into ¼-inch wedges. Place into a medium-sized bowl and toss with the **Potato Spices (seasoning salt, garlic powder, cayenne)**, and 1 Tbsp. of **olive oil** and season with **salt** and **pepper**.

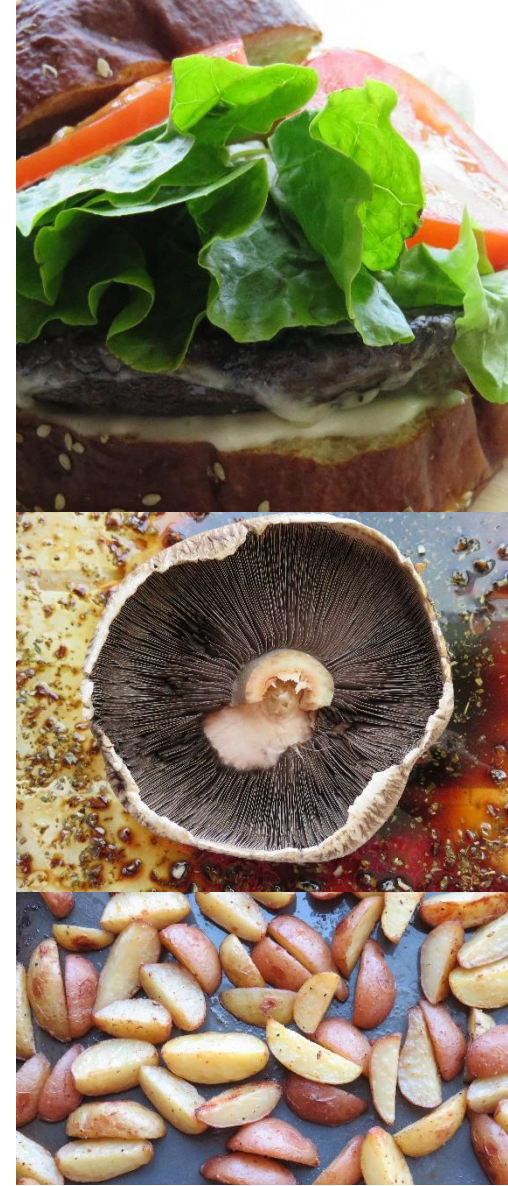
**2.** Spread the potatoes onto a parchment-lined baking sheet and place in your preheated oven. Bake for 18-20 minutes, or until golden brown.

**3.** Meanwhile, in a shallow container combine the **Portobello Marinade (balsamic vinegar, basil, oregano)**, 1 Tbsp. **olive oil** and 1 clove of minced **garlic**. Place your **mushroom caps** in the marinade for 15 minutes, turning frequently, while the potatoes are cooking.

**4.** Whip up your garlic aioli by stirring together the **mayonnaise, lemon juice**, 1 clove of minced **garlic**, and **salt** and **pepper** to taste. Prep your other burger fixings by separating and washing the **lettuce** leaves, and thinly slicing the **tomato**.

**5.** Once your potatoes are finished cooking, remove from the oven and turn the broiler on. Place your **mushroom caps** onto a tinfoil-lined baking sheet and place about 6 inches under the broiler. Cook for 4 minutes and then remove from the oven, place **Swiss cheese** on each mushroom, and return to the oven for 1 more minute until the cheese is melted.

**6.** To serve, slice each **bun** in half and spread the bottom with your garlic aioli, then top with the **mushrooms, lettuce** and **tomato**. Serve with the roasted potatoes and enjoy!



## Ingredients (2 Person Serving – 975 Calories Per Serving)

Portobello Mushroom Caps	2	Mayonnaise	3 Tbsp.
Balsamic Vinegar	2 Tbsp.	Lemon Juice	2 tsp.
Olive Oil	2 Tbsp.	Pretzel Buns	2
Dried Basil	½ tsp.	Yellow Potatoes	2
Dried Oregano	½ tsp.	Seasoning Salt	1 tsp.
Garlic	2 Cloves	Garlic Powder	¼ tsp.
Swiss Cheese	2 Slices	Cayenne Pepper	Pinch
Lettuce	Few Leaves	Salt and Pepper	To taste
Plum Tomato	1		

# 40 Minute Cook Time!