

# Mantarlı? Swiss Burger

Juicy Swiss mushroom burger with sautéed mushrooms and melted Swiss cheese. Easy homemade recipe with step-by-step instructions.

10	20	30	4	Medium
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Mantarlı? Swiss Burger

## Malzemeler

- 1 lb ground beef
- 1 cup mushroom
- 3 tbsp butter
- 1 clove garlic
- 4 bread
- 0 salt
- 0 black pepper
- 1 tsp chili flakes
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp italian seasoning
- 4 slice swiss cheese

## Yapılı???

- Prepare the burger patties**

Combine 1 pound ground beef, 1 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon steak seasoning in a large bowl. Mix gently with your hands until seasonings are evenly distributed, about 30 seconds.
- Divide the seasoned beef into 4 equal portions and shape each into a patty about 4 inches wide and 3/4 inch thick. Press a shallow indent into the center of each patty with your thumb to prevent puffing during cooking.**
- Cook the mushrooms**

Heat 3 tablespoons butter in a large skillet over medium heat until melted and foaming. Add 1 cup sliced mushrooms, 1 clove minced garlic, and 1 teaspoon Italian seasoning.
- Cook the mushroom mixture, stirring occasionally, until mushrooms are golden brown and tender, about 6-8 minutes. Remove from heat and keep warm.**
- Cook the burger patties**

Heat a grill pan or large skillet over medium-high heat until hot. Cook the burger patties for 4-5 minutes on the first side without pressing down on them.

- 6 Flip the patties and cook for 3-4 minutes more for medium doneness, until internal temperature reaches 160°F (71°C). Place 2 slices Swiss cheese on each patty during the last minute of cooking.
- 7 **Assemble the burgers**  
Place the remaining 2 slices Swiss cheese over the cooked mushrooms and stir gently until melted. Place each cheese-topped patty on a bun bottom.
- 8 Spoon the cheesy mushroom mixture evenly over each patty. Top with the bun tops and serve immediately while hot.

## ?puçlar?

For easier portioning, flatten the seasoned meat mixture in a bowl and use a knife to score it into quarters before forming patties.

Create a thumb indent in the center of each patty to prevent the burgers from puffing up during cooking and ensure even thickness.

Make your patties about 1/2 inch larger than your buns as they will shrink during cooking to fit perfectly.

Don't overcook the mushroom and garlic mixture - garlic becomes bitter when overcooked, so watch it carefully.

Let the burgers rest for a minute after cooking to allow juices to redistribute throughout the meat.

Toast your burger buns lightly for better texture and to prevent them from getting soggy from the juices.

Use a meat thermometer to ensure burgers reach 160°F (71°C) internal temperature for food safety.

Keep the mushroom mixture warm under foil while the burgers cook to ensure everything is hot when assembling.