Portabella Mushroom Burger

- Prep Time: 20 minutes
- Cook Time: 10 minutes
- Total Time: 30 minutes
- Yields: 4 burgers

Ingredients:

- 2 tablespoons Fusia Reduced Sodium Soy Sauce
- ¼ cup Priano Balsamic Vinegar
- 2 tablespoons Carlini Pure Olive Oil
- 1 teaspoon Stonemill Italian Seasoning
- ½ teaspoon Stonemill Garlic Powder
- 8 portabella mushrooms, stemmed
- ½ cup Friendly Farms Light Sour Cream
- ½ teaspoon Burman's Hot Sauce
- 1¼ teaspoons Stonemill Oregano
- ½ cup Happy Farms Preferred Feta Crumbles
- ¼ teaspoon Stonemill Iodized Salt, plus additional to taste
- ¼ teaspoon Stonemill Ground Black Pepper, plus additional to taste
- Carlini Olive Oil Cooking Spray
- 2 5-ounce packages Simply Nature Organic Baby Kale
- 4 L'oven Fresh 100% Whole Wheat* or Regular Hamburger Buns

*These are Seasonal items that are only in stores for a limited time and may no longer be available.

Directions:

1. In a small bowl, combine the soy sauce, vinegar, olive oil, Italian seasoning and garlic powder. Whisk until combined. Pour into a sealable bag. Add the mushrooms, refrigerate 15 minutes.

2. In a medium bowl, combine the sour cream, hot sauce, oregano, feta, ¼ teaspoon salt and ¼ teaspoon pepper. Stir until combined.

3. Heat a grill pan over medium-high heat. Coat with cooking spray. Remove mushrooms from the marinade. Reserve the marinade. Season the mushrooms with salt and pepper, to taste. Sear each side for 4 minutes or until tender. Reserve.

4. Heat a medium skillet over low-medium heat. Coat with cooking spray. Add the kale and ¼ cup reserved marinade. Sauté until wilted, about 2 minutes, season with salt and pepper, to taste. Reserve.

5. To assemble burger: Spread the sour cream mixture onto the top and bottom of the burger bun. Top the bottom bun with kale, followed by two mushrooms. Top with the other bun and serve.

TIP: For a bunless burger, use the mushrooms as buns and place the topping in the center.

Recipe Courtesy of:
ALDI Test Kitchen