

# RENEGADE MUSHROOM BURGER

USING PINEAPPLE & SOY RENEGADE MARINADE

Serves:

2

Total Time:



## INGREDIENTS

1/4 bottle (2 oz)

Blount Clam Shack  
Pineapple & Soy  
Renegade Marinade



1 lb  
Ground  
Beef



16-18  
Cremini  
Mushrooms



2 slices  
American  
Cheese



2  
Burger  
Buns

+ these  
pantry  
items:

Salt  
Pepper  
Canola Oil

## COOKING INSTRUCTIONS

### 1 PREP

- Wash and dry all produce.
- Slice **cremini Mushrooms**.
- In a medium bowl, add the **ground beef** and set aside.

### 2 COOK MUSHROOMS

- In a medium sauté pan, heat **2 Tbsp of canola oil** on high heat. Once hot, Add the **cremini mushrooms**, sauté until soft (about 5 minutes.) Season with **salt** to taste.
- Remove **mushrooms** from the heat to cool.

### 3 PREPARE BEEF

- Add **half of the mushrooms** and the **Pineapple & Soy Renegade Marinade** to the **ground beef**. Mix until fully incorporated.

### STEP 3 CONTINUED...

- Form the mixture into 2 patties and refrigerate for 20 minutes.

### 4 COOK

- Heat grill or pan on medium-high heat and lightly drizzle **2 Tbsp of canola oil**.
- Add the **patties** to the grill or pan. Cook 3-5 minutes per side, until cooked to desired doneness.\*
- Remove from heat. Add **cheese** and let the burgers rest.

### 5 FINISH & SERVE

- Once the **cheese** is melted assemble your burgers, top with **remaining mushrooms** and drizzle with more marinade if desired.

\* Ground Beef is fully cooked when internal temperature reaches 160° F.



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