RENEGADE MUSHROOM BURGER

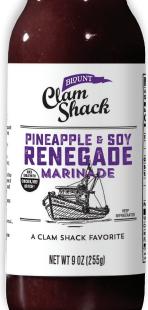
USING PINEAPPLE & SOY RENEGADE MARINADE

Serves:

Total Time:







INGREDIENTS

1/4 bottle (2 oz)

Blount Clam Shack Pineapple & Soy Renegade Marinade



Ground Beef



16-18 Cremini Mushrooms



2 slices **American** Cheese



Burger **Buns**

+ these pantry items:

Salt Pepper Canola Oil

COOKING INSTRUCTIONS

PREP

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

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.

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.

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.3
- Remove from heat. Add cheese and let the burgers rest.

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.





