

Mushroom Swiss Burger

Make the perfect homemade Mushroom Swiss Burger with juicy beef patties, sautéed mushrooms, and melted Swiss cheese. Better than restaurant quality!

10 min
PREP

20 min
COOK

30 min
TOTAL

4
SERVINGS

Medium
DIFFICULTY

Mushroom Swiss Burger

Ingredients

- 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

Instructions

- 1 Prepare the burger patties**

Combine 1 lb ground beef with 1 tsp salt, 1 tsp black pepper, 1 tsp garlic powder, and 1 tsp onion powder in a large bowl. Mix gently with your hands just until the seasonings are evenly distributed, about 30 seconds.
- 2** Divide the seasoned beef into 4 equal portions and shape each into a patty about 4 inches wide and $\frac{3}{4}$ inch thick. Press a small indent into the center of each patty with your thumb to prevent the burger from puffing up while cooking.
- 3 Cook the mushrooms**

Heat 3 tbsp butter in a large skillet over medium heat until melted and foaming. Add 1 cup sliced mushrooms and cook for 5-6 minutes, stirring occasionally, until the mushrooms are golden brown and tender.
- 4** Add 1 clove minced garlic to the mushrooms and cook for 1 minute until fragrant. Season with salt and pepper to taste, then remove from heat and set aside.
- 5 Cook the burgers**

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

- 6 Flip the patties and cook for 3-4 minutes more for medium doneness, or until the internal temperature reaches 160°F (71°C). Top each patty with 1 slice Swiss cheese during the last minute of cooking.
- 7 **Assemble the burgers**
Place each cheese-topped patty on the bottom half of 4 hamburger buns. Divide the sautéed mushrooms evenly among the burgers, then top with the remaining bun halves and serve immediately.

Tips

Create a small thumb indentation in the center of each patty to prevent puffing and ensure even cooking.

Let the meat come to room temperature for 15-20 minutes before cooking for more even results.

Don't flip the burgers more than once to maintain juiciness and develop proper crust.

Toast the buns lightly for added texture and to prevent them from becoming soggy.

Pat mushrooms dry before cooking to achieve better browning and prevent excess moisture.

Season the patties generously with salt and pepper, but mix gently to avoid tough burgers.

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

Let the cooked burgers rest for 2-3 minutes before assembling to redistribute juices.