

These Truffle Parmesan Smash Burgers Are Packed with Mushroom & Garlic Flavor

Take your burger night to the next level with these



TIME
4 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 lb ground beef
1/4 cup grated Parmesan cheese
1/4 cup chopped mushrooms (cremini or button work great)
2 cloves garlic, minced
1/4 cup shredded cheddar cheese
1 tsp truffle oil
Salt and pepper, to taste
4 hamburger buns
Optional toppings: lettuce, tomato, caramelized onions, aioli, pickles

DIRECTIONS

- 1.** Preheat the Skillet: Heat a cast iron or heavy-bottomed skillet over medium-high heat until very hot.
- 2.** Make the Burger Mix: In a large bowl, combine ground beef, Parmesan cheese, chopped mushrooms, garlic, truffle oil, salt, and pepper. Mix gently until just combined. Avoid overmixing for the juiciest patties.
- 3.** Form & Smash: Divide the mixture into four equal balls. Place a ball onto the hot skillet and immediately smash flat with a spatula. Repeat with remaining portions.
- 4.** Cook & Cheese: Cook patties for about 3-4 minutes on the first side until deeply browned and crispy. Flip, sprinkle with cheddar cheese, and cover the pan for 30-60 seconds to melt the cheese.
- 5.** Toast the Buns: While burgers cook, toast buns face-down in a separate skillet or directly in the burger skillet after removing patties.
- 6.** Assemble: Add each patty to the bottom bun and top with lettuce, tomato, or your favorite extras. Drizzle with a little extra truffle oil if you're feeling bold. Add the top bun and dig in!

SWAPS & NOTES

, and the truffle oil makes it feel downright luxurious.

Add melty cheddar, toasted buns, and your favorite toppings, and you've got a next-level burger experience that's totally doable on a weeknight.

Mushrooms : Finely chop so they blend well into the patties - sauté them first if you prefer a deeper flavor.

Cheese : Sharp cheddar melts well, but gouda or fontina are amazing upgrades.

TIPS FOR SUCCESS

Smash with Confidence : Use a metal spatula and press hard - that crust is everything.

Don't Crowd the Pan : Cook in batches if needed to keep the heat high.

Use a Burger Press : Optional, but great for evenly flat patties with crispy edges.

Make 8 smaller patties and stack them up!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-truffle-parmesan-smash-burgers-are-packed-with-mushroom-garlic-flavor/>