

The Ultimate Mushroom Swiss Cheeseburger - Juicy, Cheesy & Irresistible

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TIME
4 min

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INGREDIENTS

? For the Burger Patties:

1 lb ground beef (80/20 blend) ?

1 tsp salt ?

1 tsp black pepper ?

‰ tsp garlic powder ?

‰ tsp onion powder ?

? For the Toppings:

4 slices cheddar cheese (Swiss optional if preferred)

‰ cup sautéed mushrooms ?

1 tomato, sliced ?

1 tbsp butter ?

1 tsp fresh parsley, chopped ?

? For the Bun:

2 brioche buns, toasted

1 tbsp mayo or your favorite burger sauce

Instructions:

? 1. Cook the Patties:

? 2. Add Cheese & Mushrooms:

? 3. Toast the Buns:

? 4. Assemble the Burger:

Tips for Success:

Use 80/20 ground beef for a juicier, more flavorful burger.

Don't press down the patties while cooking-it squeezes out all that juice!

Toasted buns make all the difference-never skip it.

Try swapping in Swiss cheese for a classic twist or add caramelized onions for more depth.

Serving Suggestions & Pairings:

A side of Dorito Casserole for crunchy-cheesy fun

A tray of Sheet Pan Quesadillas for feeding a crowd

Beer Cheese Dip as a killer starter

Go classic with a side of fries, or elevate with sweet potato wedges and garlic aioli

Add Easy Turkey Wings for the ultimate comfort food duo

Storage & Leftovers:

Fridge: Store cooked patties separately in an airtight container for up to 3 days.

Freezer: Freeze cooked patties (without toppings) for up to 2 months.

Reheat: Warm gently in a skillet or oven-add fresh toppings and buns when ready to serve.

DIRECTIONS

1. ? 1. Cook the Patties: Divide ground beef into 2 equal patties, shaping them slightly wider than the bun (they shrink as they cook).
2. Heat a skillet or grill over high heat.
3. Season patties on both sides with salt, pepper, garlic powder, and onion powder.
4. Cook for 3-4 minutes per side, or until a nice crust forms and the internal temp hits your desired doneness.
5. ? 2. Add Cheese & Mushrooms: Top each patty with a slice of cheddar cheese.
6. While the cheese melts, sautØ mushrooms in butter until golden and tender. Season with a pinch of salt.
7. Spoon the mushrooms over the cheesy patties.
8. ? 3. Toast the Buns: Butter the brioche buns and toast them cut-side down in a hot pan until golden brown.
9. ? 4. Assemble the Burger: Spread mayo or sauce on the bottom bun.
10. Layer on sautØed mushrooms, then the cheesy beef patty.
11. Top with fresh tomato slices and a sprinkle of chopped parsley.
12. Close with the top bun and serve hot.
13. Tips for Success: Use 80/20 ground beef for a juicier, more flavorful burger.
14. Don't press down the patties while cooking-it squeezes out all that juice!
15. Toasted buns make all the difference-never skip it.

16. Try swapping in : Swiss cheese for a classic twist or add caramelized onions for more depth.
17. Serving Suggestions & Pairings: Pair this rich and savory burger with:
18. A side of : Dorito Casserole for crunchy-cheesy fun
19. A tray of : Sheet Pan Quesadillas for feeding a crowd
20. Beer : Cheese Dip as a killer starter
21. Go classic with a side of fries, or elevate with sweet potato wedges and garlic aioli
22. Add : Easy Turkey Wings for the ultimate comfort food duo
23. Storage & Leftovers: Fridge: Store cooked patties separately in an airtight container for up to 3 days.
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TIPS FOR SUCCESS

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

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