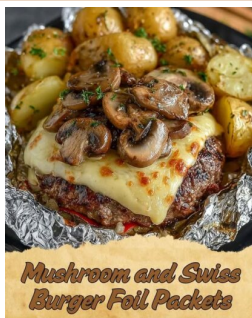


Grilled Mushroom & Swiss Burger Foil Packs for an Easy All-in-One Dinner

Mushroom and Swiss Burger Foil Packets



OVEN
400°F

TIME
25 to 30 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- 1 teaspoon Worcestershire sauce
- 1 teaspoon garlic powder
- Salt and pepper, to taste
- 4 slices Swiss cheese
- 1 1/2 cups sliced mushrooms
- 1/2 small red onion, thinly sliced
- 1 tablespoon olive oil
- 1 lb baby potatoes, halved
- 1 teaspoon Italian seasoning
- 1 tablespoon butter, optional
- Non-stick cooking spray or foil-friendly oil

DIRECTIONS

1. Preheat your grill to medium-high heat or your oven to 400°F (200°C).
2. In a mixing bowl, combine the ground beef, : Worcestershire sauce, garlic powder, salt, and pepper. Mix gently until combined, then form into 4 equal patties.
3. In a separate bowl, toss the halved baby potatoes with olive oil, Italian seasoning, salt, and pepper until evenly coated.
4. Cut 4 large squares of foil and spray each one with non-stick cooking spray or brush lightly with oil.
5. Divide the potatoes evenly among the foil squares, placing them in the center of each.
6. Place one beef patty on top of each potato pile.
7. Top each patty with sliced mushrooms and thinly sliced red onion.
8. Fold the foil over the ingredients and seal the edges tightly to create packets.
9. Grill or bake for 25 to 30 minutes, until the potatoes are tender and the burgers reach an internal temperature of 160°F.
10. Carefully open the packets, place a slice of : Swiss cheese on each burger, and close the foil loosely for about 2 minutes so the cheese melts.
11. Add a small pat of butter to the potatoes before serving if you want a richer finish.

SWAPS & NOTES

Ground beef gives these foil packs their rich, classic burger flavor, but ground turkey can work if you want a lighter option.

Just keep in mind that leaner meat may need a little extra seasoning or a small drizzle of oil to stay juicy.

Swiss cheese is the perfect match for mushrooms, but provolone or mozzarella can work too if that is what you have.

Swiss brings a nutty, slightly sweet flavor that really makes the burger taste like something you would order at a diner or pub.

TIPS FOR SUCCESS

One of the best ways to make sure these foil packets cook evenly is to keep the potatoes cut to a similar size.

Uneven potato pieces can lead to some being perfectly tender while others stay too firm.

Smaller, evenly cut pieces solve that problem.

Do not overwork the ground beef when forming the patties.

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

Original recipe: <https://chefmaniac.com/grilled-mushroom-swiss-burger-foil-packs-for-an-easy-all-in-one-dinner/>