

# Onion Mushroom Burgers



PREPARATION TIME  
**10 minutes**



COOKING TIME  
**20 minutes**



PERFECT PARTNER  
**coleslaw**



Hamburger buns are usually sold in packages of 8. You can substitute Kaiser rolls, which come in 6-packs, or purchase rolls individually from the bakery section of the supermarket.

## SHOPPING LIST

- ground beef • sour cream
- onion soup mix • tomato
- mushrooms • lettuce
- buns • cornflake crumbs

## ON HAND

- ketchup • flour

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## INGREDIENTS

- 1½ pounds ground beef
- 2 tablespoons sour cream
- 2 tablespoons ketchup
- 1 envelope onion soup mix
- ½ cup cornflake crumbs
- 1 (4-ounce) can chopped mushrooms, drained
- 1 tablespoon flour, divided
- 1 tomato, sliced
- 6 lettuce leaves
- 6 hamburger buns, toasted

SERVES 6

**COOKIN'**  
*Xpress*

• Dusting the burgers with flour creates a nice, even color when the patties are cooked. You could substitute finely crushed cornflake crumbs for a crunchier, more golden result.

## Make Ahead

Prepare recipe through step 2 up to 8 hours ahead and store in the refrigerator until needed. Don't dust with flour until ready to cook.

**1** Combine ground beef, sour cream, ketchup, soup mix and cornflake crumbs in bowl; mix well. Mix mushrooms into the ground beef mixture.



**3** Preheat a heavy skillet sprayed with nonstick cooking spray. Sear patties on both sides. Reduce heat to medium. Cook, loosely covered, until cooked through, about 5 minutes per side.



## ♦ VARIATION

*For a dinnertime main dish, omit the bun and serve on top of mashed potatoes. Cover with ready-made mushroom gravy.*



**2** Sprinkle half the flour onto waxed paper. Shape ground beef mixture into 6 patties; place on waxed paper. Sprinkle with remaining flour.



**4** Drain patties on paper towels. Assemble tomato, lettuce and patties on toasted buns. Serve immediately.