



CHEF'S EXCLUSIVE® ITALIAN BURGER WITH MUSHROOMS, SUN-DRIED TOMATO AND ARUGULA PESTO ON TOASTED CIABATTA ROLLS

Total Recipe Time: 45 minutes to 1 hour **Makes 4 servings**

INGREDIENTS:

- 4 each 8- to 9-ounce Chef's Exclusive® Ground Chuck Hamburger Patties
- salt, fresh milled black pepper
- 4 ciabatta hamburger buns, toasted (may substitute any rustic roll)
- 8 ounces white mushrooms, sliced
- 1 tablespoon balsamic vinegar (optional)
- 6 pieces marinated sun-dried tomato, chopped or cut into strips
- 2 cups baby arugula, packed lightly
- 3 ounces extra virgin olive oil (approx.)
- 1 clove, garlic
- 1 tablespoon toasted pine nuts, chopped
- 1 tablespoon grated Parmesan cheese

(Instructions on reverse side)



DIRECTIONS:

1. Preheat griddle or grill to medium-high heat.
2. Season burgers with salt and pepper, and set on grill to cook. Turn occasionally, 2-3 minutes per side for medium-rare or another minute or two for medium or medium-well.
3. While burgers are cooking, place the baby arugula and garlic clove in a food processor. With blade running, drizzle in just enough olive oil to form a thick paste (pesto). Then add chopped pine nuts and cheese. Season with salt and pepper.
4. Sauté mushrooms in a medium casserole over medium-high heat with two tablespoons olive oil for two minutes. Season with salt and pepper, and if desired, spritz mushrooms in the hot pan with balsamic vinegar. Remove from heat and reserve warm.
5. Toast buns on grill. To assemble burger, spread some pesto on top and bottom of toasted ciabatta bun. Place burger on bottom. Top with a tablespoon or so of sautéed mushrooms, several strips of the marinated sun-dried tomato and, perhaps, a few pieces of fresh baby arugula.
6. If desired, serve some steak fries on the side. When steak fries come out of the oven or fryer, they may be tossed in a bowl with a pinch of dried Italian herbs, crushed red pepper flakes and a dusting of Parmesan cheese.

