

# Mushroom Smash Burgers

By Ali Slagle

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**Total Time** 20 minutes

**Prep Time** 5 minutes

**Cook Time** 15 minutes

**Rating** ★★★★★ (579)



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

Instead of mixing together a bunch of ingredients to make a just-okay veggie burger, smash portobello mushroom caps with a heavy skillet while cooking until they're thin but dense with savoriness, then dress them with melted cheese, tuck them into a bun and top them with classic fixings. Cooking mushrooms this way forces the water out of their spongy bodies, turning them into something meaty and satisfying. Because they're so thin, you'll want to stack two mushrooms per bun. You can also use other large mushrooms, like oyster or maitake.

## INGREDIENTS

**Yield:** 2 burgers

¼ cup neutral oil, such as grapeseed, plus more as needed

1 teaspoon onion powder

Salt and black pepper

4 large portobello mushrooms, stems removed, wiped clean

4 slices sharp Cheddar

2 hamburger buns

Toppings (such as lettuce, sliced tomato, sliced onion, and pickles) and condiments (mayonnaise, ketchup, and mustard), as desired

## PREPARATION

### Step 1

In a small bowl, stir together the oil and onion powder and season with salt and pepper. Score the top of the mushrooms with an X. Coat the mushrooms all over with the oil mixture.

### Step 2

Heat a large cast-iron skillet over medium-high. Add the mushrooms and place a second heavy skillet on top of the mushrooms. (Wrap the top skillet in foil for easier clean-up.) Cook, flipping the mushrooms every two minutes. Once the mushrooms are flattened, about 4 minutes in, occasionally press down firmly on the top skillet to promote browning. (If you do this before they are flat, you risk splitting the mushroom.) Continue flipping and pressing until the mushrooms are browned and thin, 8 to 10 minutes, reducing the heat if they begin to char. If the mushrooms become matte and wrinkly, drizzle on another tablespoon of oil.

### Step 3

Reduce heat to low and top with the cheese. Cover with a lid or sheet pan and cook until the cheese is melted, 1 to 2 minutes. Add

two mushrooms per bun and desired toppings and condiments.