

# Stacked Portobello and Chicken Burger

Recipe By Elky Friedman



Cooking and Prep:   
1.5 h

Serves:  6

No Allergens

Preference: Meat

Difficulty: Medium

Occasion: Passover

Diet: Paleo, Gluten Free, Low Carb, Low Fat

Source: Whisk by Ami Magazine

I was really excited when my sister-in-law, Tova, shared this one with me. Tova is an excellent cook who loves to try new and different recipes all the time. Lucky for her, her family has extremely versatile palates. (Not all of us are able to test dishes out on our families like that!) Here's an appetizer that isn't too exotic, but presents beautifully in layers. Your family will love it! And if there is one layer in the stack that doesn't appeal to your family, cut it out. This dish will be just as good any which way!

## Ingredients (16)

### Main ingredients

- 6 portobello mushrooms
- 2 tablespoons Tuscanini Balsamic Vinegar
- 1 pound ground chicken
- 1/4 cup barbecue sauce

- 1/2 teaspoon onion powder
- 4 Yukon Gold potatoes, peeled and cubed
- 1 and 1/4 teaspoons salt
- 1 tablespoon **Bartenura Olive Oil**
- 1 small onion, diced

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## Salsa Topping

- 1 tablespoon **Bartenura Olive Oil**
  - 1 small onion, diced
  - 3 tomatoes, diced
  - 2 garlic cloves, crushed or 2 cubes **Gefen Frozen Garlic**
  - 1 tablespoon fresh chopped basil or 1 cube **Gefen Frozen Basil**
  - 1 teaspoon salt
  - 1/4 teaspoon pepper
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## Start Cooking

### Prepare the Burgers

1. Preheat oven to 375 degrees Fahrenheit. Grease two baking sheets with nonstick cooking spray.
2. Clean portobello mushrooms and remove stems. Drizzle with balsamic vinegar. Place on one baking sheet and bake for 10 minutes.
3. In a medium bowl, combine ground chicken, barbecue sauce, and onion powder. Form a burger with a width that is a bit smaller than the portobello mushrooms. Place on second baking sheet and bake for 10 to 15 minutes.
4. Meanwhile, add potatoes to a large pot. Cover with water and bring to a boil. Cook for 20 minutes, until tender. Drain and mash.
- 5.

In a small frying pan, heat olive oil. Add onion and sauté until translucent. Add onion to mashed potatoes and season with salt.

### **Prepare the Salsa Topping**

1. In the same small pan, heat olive oil. Add onion and sauté for five minutes.
2. Add garlic and diced tomatoes. Bring to a simmer. Let cook for 10 minutes and season with basil, salt, and pepper.
3. Cook for three to five additional minutes. Remove from heat.

### **To Assemble**

1. Stack as follows: Portobello mushroom upside down, chicken burger, mashed potatoes, and salsa topping.