

# Burger Stuffed Mushrooms

## Ingredients:

1 lb. (around half a kilogram) ground beef  
1 tbsp. Worcestershire sauce  
1 tbsp. yellow mustard  
2 cloves garlic, minced  
kosher salt  
Freshly ground black pepper  
16 oz. (around 500 g) button mushrooms  
1 tbsp. extra-virgin olive oil  
6 slices cheddar, quartered  
Sliced cherry tomato, for garnish  
Sliced gherkins, for garnish

## Directions:

1. Preheat oven to 350°.
2. In a medium bowl, combine ground beef, Worcestershire sauce, yellow mustard, and garlic. Season with salt and pepper and stir until fully combined. Form into small patties (approximately the size of your mushrooms).
3. In a large bowl, toss mushroom caps with oil and season with salt. On a parchment lined baking sheet, place the mushrooms stem side up.
4. Place your tiny burgers in the wells of the mushroom caps and bake for 20 minutes. Take the baking sheet out of the oven and place slices of cheddar on burgers. Return to the oven and bake for 10 minutes more.
5. Garnish with a slice of tomato and a pickle chip. Serve.