



Mushroom and Swiss Burger



Elevate your patty of choice with a flavorful combination of sautéed mushrooms, tender onions, and melty Swiss cheese. Nestled in our buttery-flavored Brioche Style Bun, this burger delivers next-level decadence.

Yield 1 Serving

Ingredients:

1 Bimbo® Bakehouse Brioche Style Bun
1 burger patty
¼ cup mushrooms, sliced
¼ cup onion, sliced
1 slice Swiss cheese
2 tsp. olive oil

Toppings (optional):

Butter lettuce
1 slice tomato

Sauces:

2 tbsp. garlic aioli

Method:

1. Drizzle olive oil in pan. Add sliced onions and sauté over medium-high heat. Add mushrooms to same pan and sauté until browned
2. Remove onions and mushrooms from heat
3. Cook burger patty on grill to desired temperature and top with Swiss cheese. Allow cheese to melt and remove patty from grill top
4. Smear bottom of bun with garlic aioli sauce. Add lettuce and fresh tomato slices if desired, followed by the burger patty, onions, mushrooms and top of bun

Your success is baked in.

Contact your Bimbo® Bakehouse Foodservice representative or visit: foodservice.bimbobakehouse.com/brioche-style

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