

# MUSHROOM AND BEEF BURGER PATTIES

## INGREDIENTS

- 1 lb. ground beef
- 8 oz. mushrooms - rough chopped
- 1/3 cup green onion
- 2 cloves garlic
- 1/2 tbsp. Worcestershire sauce
- 1 tsp. smoked paprika
- 1-1/2 tsp. salt
- 1 tsp. ground pepper

## PREPARATION

1. Wash and clean the mushrooms. Chop roughly to break them into chunks.
2. In a food processor, mince the green onion and garlic together. Then add the mushrooms and use the pulse mode to mince again.
3. Mix the mushrooms with the smoked paprika, salt, pepper, and Worcestershire sauce.
4. In a large bowl, mix the mushrooms and ground beef together.
5. Form the five patties from the mixture using your hand. Use your thumbs to create a small indentation in the top.
6. Grill the patties on a medium-high grill for 6 minutes per side.
7. Wrap with Lettuce leaves and serve with your favorite condiments.
8. Enjoy!

