



Portobello Bison Burgers

Savannah · 30/09/2024



Prep Time

16 mins

Difficult

Medium

Servings

4

Description

I like to add chopped mushrooms to lean meats such as bison when making burgers it helps keep the patties moist and delicious For even more flavor I add some onions Cheddar cheese and a touch of smoky spice to make these burgers complete

Ingredients

- - 1 pound ground bison - 1 teaspoon ground cumin - 1 teaspoon dried oregano - ½ teaspoon ground thyme - ¼ teaspoon ground dried chipotle pepper - ¾ cup portobello mushrooms - ½ cup shredded Cheddar cheese - ¼ cup finely chopped onion - salt and ground black pepper to taste - 4 whole wheat hamburger buns
- split and toasted

Instructions

1. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Combine bison
2. cumin
3. oregano
4. thyme
5. and chipotle in a bowl. Add mushrooms
6. Cheddar cheese
7. and onion; mix until well distributed. Season with salt and pepper. Divide mixture evenly into 4 sections and shape into patties. Place patties on grill and reduce heat slightly. Grill until browned
8. 3 to 4 minutes. Flip over and grill until other side is browned
9. 3 to 4 minutes more. Serve on toasted whole wheat buns. Cook's Note: You can also cook the patties on a stovetop.