

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz Button Mushrooms



1 | 2 Onion



12 oz | 24 oz Potatoes*



1 TBSP | 1 TBSP Ranch Spice



1 tsp | 1 tsp Dried Thyme



1 tsp | 2 tsp Garlic Powder



2 | 4 Mushroom Stock Concentrates



6 TBSP | 12 TBSP Vegan Mayonnaise



2 | 4 Demi-Baguettes Contains: Soy, Wheat



2 oz | 4 oz Arugula



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.

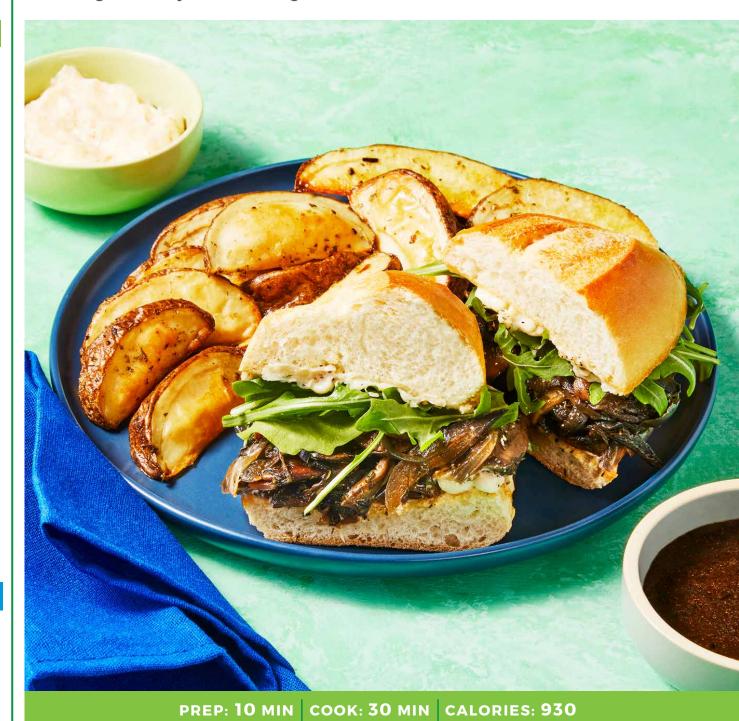


10 oz | 20 oz S Chicken Cutlets



VEGAN MUSHROOM FRENCH DIP SANDWICHES

with Arugula, Herby Potatoes, Vegan Aioli & Au Jus





HELLO

AU JUS

French for "with juice," here it refers to a savory broth for dipping.

MAGIC MUSHROOMS

In Step 2, cook your 'shrooms in one layer and don't move them much. That way, they'll get crispedged and brown (instead of steaming) before you flip them.

BUST OUT

- · Baking sheet
- Small bowl
- · Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp) (1 tsp | 1 tsp) 🕞
- Olive oil (1 tsp | 1 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 PREP & ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Cut potatoes into ½-inch-thick wedges. Trim and thinly slice mushrooms (skip if your mushrooms are pre-sliced!). Halve, peel, and thinly slice onion.
- Toss potatoes on a baking sheet with a large drizzle of oil, half the Ranch Spice (all for 4 servings), salt, and pepper. Roast on top rack until browned and tender. 18-20 minutes.
- Pat chicken* dry with paper towels; season with **salt** and **pepper**. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken: cook until browned and cooked through, 3-5 minutes per side. Turn off heat: transfer to a cutting board. Wipe out pan.



2 COOK VEGGIES

- Meanwhile, heat a large drizzle of oil in a large pan over medium-high heat. Add mushrooms; season with salt and pepper. Cook, stirring, until lightly browned, 4-5 minutes. TIP: Lower heat and add a splash of water if mushrooms begin to brown too quickly.
- Add onion and another drizzle of oil (if needed); season with half the thyme (all for 4 servings) and a pinch of salt and pepper. Cook, stirring, until veggies are browned and tender. 5-7 minutes.
- Turn off heat; transfer to a plate and cover to keep warm. Wipe out pan.
- Use pan used for chicken here.



• Heat a drizzle of olive oil in same pan over medium heat. Add stock concentrates, half the garlic powder, and 1/4 cup water (1/3 cup for 4 servings); cook, stirring occasionally, until slightly reduced. 2-3 minutes.



4 TOAST BREAD & MAKE AIOLI

- Halve **baguette** lengthwise and place baguette halves directly on oven rack. Toast until golden brown.
- In a small bowl, combine mayonnaise and remaining garlic powder. Season aioli with salt and pepper to taste.



5 ASSEMBLE SANDWICHES

• Spread a thin layer of aioli over cut sides of toasted baquette halves (save any remaining aioli for serving). Using tongs or a slotted spoon, fill baquette halves with mushroom mixture: top with arugula. Close sandwiches and cut in half.

Slice chicken crosswise. Top mushroom mixture with chicken along with arugula.



6 FINISH & SERVE

- Divide au jus between two small serving bowls (four small bowls for 4 servings).
- Divide sandwiches and potatoes between plates. Serve with au jus and any remaining aioli on the side for dipping.