



# VEGAN MUSHROOM FRENCH DIP SANDWICHES

with Arugula, Herby Potatoes, Aioli & Au Jus

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Button Mushrooms



1 | 2  
Red 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  
Chicken Cutlets

Calories: 1070



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 880



HELLO

### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

### MAGIC MUSHROOMS

In Step 2, cook your 'shrooms in one layer and don't move them much. That way, they'll get crisp-edged 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)

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### 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.



### 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.



### 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.



### 5 ASSEMBLE SANDWICHES

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

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



### 3 MAKE AU JUS

- Heat a **drizzle of olive oil** in same pan over medium heat. Add **stock concentrates**, **half the garlic powder**, and **¼ cup water** (½ cup for 4 servings); cook, stirring occasionally, until slightly reduced, 2-3 minutes.



### 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.

\*Chicken is fully cooked when internal temperature reaches 165°.