



VEGAN MUSHROOM "MLT" SANDOS

with Roasted Potato Wedges & Mixed Green Salad

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



8 oz | 16 oz
Button Mushrooms



1 | 2
Tomato



1 | 2
Lemon



1 tsp | 2 tsp
Paprika



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



2 oz | 4 oz
Mixed Greens



4 TBSP | 8 TBSP
Vegan Mayonnaise



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.



4 oz | 8 oz
Bacon

Calories: 880



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 620



HELLO

PAPRIKA

This ground mild red pepper lends a savory-sweet, slightly smoky flavor.

LOOSEY-JUICY

Firmly roll the lemon on the countertop with your palm before quartering. This quick hack softens the fruit, helping it yield more juice.

BUST OUT

- Baking sheet
- Medium bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 tsp | 2 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 START PREP & ROAST POTATOES

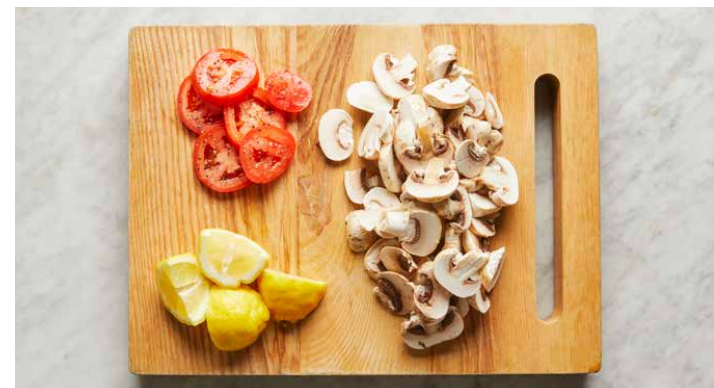
- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges.
- Toss potatoes on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until browned and tender, 20-25 minutes.



3 COOK MUSHROOMS & TOAST BREAD

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms, paprika, salt, and pepper**. (**TIP: For perfect timing, start mushrooms when potatoes have 10 minutes left!**) Cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes.
- Meanwhile, toast **sourdough** until golden.

Use pan used for bacon here.



2 FINISH PREP

- Meanwhile, trim and thinly slice **mushrooms** (**skip if your mushrooms are pre-sliced!**). Quarter **lemon**. Thinly slice **tomato** into rounds; lightly season with **salt** and **pepper**.
- Heat a large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Transfer bacon to a paper-towel-lined plate. Wipe out pan.



4 FINISH & SERVE

- In a medium bowl, toss **mixed greens** with a **drizzle of olive oil** and **juice from one lemon wedge** (large drizzle of olive oil and juice from two wedges for 4 servings).
- Spread **mayonnaise** over **sourdough slices**. Top half the slices with **mushrooms, tomato**, and as much **salad** as you like. Close to form **sandwiches**.
- Halve sandwiches and divide between plates. Serve with **potato wedges**, any remaining salad, and **remaining lemon wedges** on the side.

Top **sourdough slices** with **bacon** along with **mushrooms** and **tomato**.

*Bacon is fully cooked when internal temperature reaches 145°.