



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
OR GIVE US A CALL AT (646) 846-3663.

*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

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 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)

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 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°.