



MUSHROOM & MOZZARELLA HOAGIES

with Dijon Mayo & Seasoned Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Yellow Onion



1 | 2
Long Green
Pepper



8 oz | 16 oz
Cremini
Mushrooms



1 TBSP | 2 TBSP
Fry Seasoning



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Dijon Mustard



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



1 TBSP | 1 TBSP
Bold & Savory
Steak Spice



1 | 2
Mushroom Stock
Concentrate



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



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.

HELLO

HOAGIE

Our messy (in the best way) version of the classic overstuffed sandwich stars meaty mushrooms and melty mozz.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 970



HELLO FRESH

JUST ADD WATER

If your onion and green pepper begin to brown too quickly in Step 3, stir a splash of water into the pan.

BUST OUT

- 2 Baking sheets
- Medium bowl
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (**2 TBSP** | **2 TBSP**)

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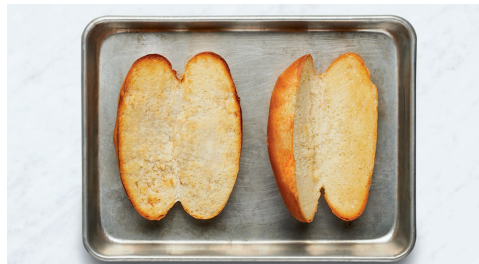
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1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **green pepper**. Trim and slice **mushrooms** into ¼-inch-thick pieces (**skip if your mushrooms are pre-sliced!**).



4 MIX MAYO & TOAST BREAD

- While veggies cook, in a small bowl, combine **mayonnaise** and **mustard**; season with **salt** and **pepper**.
- Slice **baguettes** lengthwise, stopping before you cut all the way through. Place baguettes (**cut sides up**) on a second baking sheet.
- Toast on middle rack until lightly golden, 3-5 minutes.



2 ROAST POTATO WEDGES

- Toss **potatoes** on a baking sheet with a **large drizzle of olive oil**, **half the Fry Seasoning** (**you'll use the rest in the next step**), **salt**, and **pepper**.
- Roast on top rack until golden brown and tender, 20-25 minutes.



5 COOK MUSHROOMS

- Heat a **large drizzle of olive oil** in pan used for veggies over medium-high heat. Add **mushrooms** and cook, stirring occasionally, until browned and crispy, 5-7 minutes.
- Season with **half the Steak Spice** (**all for 4 servings**) and **salt**; cook, stirring, until fragrant, 30 seconds.
- Stir in **stock concentrate** and a **splash of water**. Cook until liquid has evaporated and mushrooms are saucy, 1-2 minutes.
- Return **veggies** to pan; stir to combine.



3 COOK VEGGIES

- Meanwhile, heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add **onion**, **green pepper**, and **remaining Fry Seasoning**; cook, stirring occasionally, until softened and lightly browned, 5-7 minutes. Season with **salt** and **pepper**.
- Turn off heat; transfer to a medium bowl. Wipe out pan.



6 FINISH & SERVE

- Keeping **baguettes** on sheet, spread cut sides with **half the Dijon mayo**; fill with as much of the **veggie mixture** as will fit, then sprinkle with **mozzarella**. (**TIP: For an extra-saucy situation, use all the Dijon mayo on the hoagies.**) Return sheet to oven until cheese melts, 2-3 minutes.
- Divide **hoagies** and **potato wedges** between plates. Serve with remaining Dijon mayo on the side for dipping.

WK 4-10