



Roasted Portobello Sandwich

with Balsamic Glazed Onions and Sweet Potatoes

VEGGIE 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Portobello Mushroom



Sweet potatoes



Buns



Roma Tomato



Basil Pesto



Mayonnaise



Balsamic Vinegar



Mozzarella Cheese, shredded



Red Onion, sliced

HELLO PORTOBELLO MUSHROOMS

These hearty mushrooms are simply grown-up cremini mushrooms

START HERE

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Parchment Paper, Large Non-Stick Pan, 2 Baking Sheets, Measuring Spoons, 2 Small Bowls, Silicone Brush

Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Sweet potatoes	340 g	680 g
Buns	2	4
Roma Tomato	80 g	160 g
Basil Pesto	2 tbsp	4 tbsp
Mayonnaise	2 tbsp	4 tbsp
Balsamic Vinegar	1 tbsp	2 tbsp
Mozzarella Cheese, shredded	½ cup	1 cup
Red Onion, sliced	113 g	227 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. ROAST SWEET POTATOES

Cut the **sweet potato** into ½-inch wedges. Toss with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 22-24 min.



4. PREP AND FINISH ONIONS

While **mushrooms** bake, thinly slice **tomatoes**. Mix **mayo** and **pesto** together in a small bowl. Set aside. When **onions** are done, add **vinegar** and stir together until absorbed and **onions** are glossy, 1-2 min. Remove the pan from heat and transfer **onions** to another small bowl. Set aside.



2. COOK ONIONS

While **sweet potatoes** roast, heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 3-4 min. Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 6-8 min.



5. TOAST BUNS AND FINISH MUSHROOMS

Halve **buns**. When **mushrooms** are tender, arrange **buns**, cut-side up, on the same baking sheet with **mushrooms**. Sprinkle **bottom bun halves** with **cheese**. Toast in **top** of oven, until **cheese** melts, 3-4 min.



3. BAKE MUSHROOMS

While **onions** cook, pull the stems off **mushroom caps**. Brush the inside and outside of **mushroom caps** with **1 tsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Arrange **caps** top-side up on another parchment-lined baking sheet. Bake, in **top** of oven, until juicy and fork-tender, 12-14 min.



6. FINISH AND SERVE

Spread some **pesto aioli** on **top buns**. Layer **each bottom bun** with a **mushroom cap**, **onions** and **tomatoes**. Top with **top bun**. Divide **sandwiches** and **sweet potatoes** between plates. Serve any **remaining pesto aioli** on the side, for dipping.

Dinner Solved!