



VEGAN SMOKY BBQ MUSHROOM SLOPPY JOES

with Cilantro Lime Slaw, Potato Wedges & Hot Sauce

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



¼ oz | ½ oz
Cilantro



4 TBSP | 8 TBSP
BBQ Sauce



1 TBSP | 2 TBSP
Fry Seasoning



1 tsp | 2 tsp
Hot Sauce



1 | 2
Lime



8 oz | 16 oz
Button Mushrooms



1 | 2
Red Onion



1 tsp | 2 tsp
Smoked Paprika



16 oz | 32 oz
Potatoes*



4 oz | 8 oz
Red Cabbage and
Carrot Mix



1 | 2
Mushroom Stock
Concentrate



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

HELLO

FRY SEASONING

A savory blend of garlic, onion, and paprika



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 750



MAGIC MUSHROOMS

Cook your 'shrooms and onion in one layer and don't move them much. That way, they'll develop delicious caramelized flavors (instead of steaming).

BUST OUT

- Zester
- Small bowl
- Baking sheet
- Large pan
- 2 Medium bowls
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 TBSP | 1 TBSP)
- Sugar (½ tsp | 1 tsp)

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and slice **mushrooms** into ¼-inch-thick pieces (**skip if your mushrooms are pre-sliced!**). Halve, peel, and thinly slice **onion**. Roughly chop **cilantro**. Zest and quarter **lime**.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil**, **half the Fry Seasoning** (**you'll use the rest in the next step**), **salt**, and **pepper**. Roast on top rack until browned and tender, 18-20 minutes.



3 TOSS MUSHROOMS & MIX SAUCE

- Meanwhile, in a medium bowl, toss **mushrooms** with a **large drizzle of olive oil**, **paprika**, **remaining Fry Seasoning**, **salt**, and **pepper**.
- In a small bowl, combine **BBQ sauce**, **stock concentrate**, **¼ cup water** (**½ cup for 4 servings**), and a **pinch of sugar**.



4 COOK FILLING

- Heat a **drizzle of oil** in a large pan over medium heat. Add **onion** and cook, stirring, until softened, 4-5 minutes.
- Add **mushrooms**; cook, stirring occasionally, until lightly browned and tender, 4-5 minutes.
- Reduce heat to low; stir in **BBQ sauce mixture**. Cook, stirring occasionally, until sauce thickens and filling is coated, 2-3 minutes more. Remove pan from heat.



5 MAKE SLAW & TOAST BREAD

- While filling cooks, in a second medium bowl, combine **cabbage and carrot mix**, **cilantro**, **lime zest**, **juice from half the lime** (**juice from whole lime for 4 servings**), a **drizzle of olive oil**, **½ tsp sugar** (**1 tsp for 4**), and a **pinch of salt and pepper**.
- Slice **baguettes** lengthwise, stopping before you get all the way through. Toast until golden brown.



6 FINISH & SERVE

- Fill **toasted baguettes** with **BBQ mushroom mixture** and as much **hot sauce** as you like (**we highly recommend adding a bit of slaw to your sloppy joes too!**).
- Divide **sloppy joes**, **potato wedges**, and any **remaining slaw** between plates. Serve with **remaining lime wedges** on the side.