



Baked Potatoes and Smoky Portobello Bites

with Cheddar Broccoli and Green Onions

Veggie

35 Minutes



Portobello Mushroom



Russet Potato



Broccoli, florets



Green Onion



Cheddar Cheese, shredded



Sour Cream



BBQ Seasoning



Soy Sauce



Cream Cheese



Cream Sauce Spice Blend



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HELLO PORTOBELLO MUSHROOMS

These hearty mushrooms are simply grown-up cremini mushrooms!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, silicone brush, medium pot, large bowl, parchment paper, small bowl, measuring cups

Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Russet Potato	460 g	920 g
Broccoli, florets	227 g	454 g
Green Onion	2	4
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	6 tbsp	12 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
Soy Sauce	½ tbsp	1 tbsp
Cream Cheese	43 g	86 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Milk*	½ cup	1 cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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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Bake potatoes

- Pierce **potatoes** all over with a fork, then place on a microwave-safe plate. Brush with **½ tbsp oil** (dbl for 4 ppl), then season all over with **salt** and **pepper**.
- Microwave on high, carefully flipping halfway through, until fork-tender, 6-8 min.
- Transfer **potatoes** directly to the **top** rack of the oven. Bake until **flesh** is tender and **skin** is crisp, 15-20 min. (**NOTE:** If you don't have a microwave, bake potatoes directly on the top rack of the oven, flipping halfway through, until flesh is tender and skin is crisp, 1 hr-1 hr 20 min.)



Cook broccoli

- Heat a medium pot over medium heat (large pot for 4 ppl).
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pot until melted.
- Add **broccoli** and **2 tbsp water** (dbl for 4 ppl). Season with **salt** and **pepper**, then toss to coat. Cover and cook, stirring occasionally, until **broccoli** is tender-crisp and **water** is absorbed, 4-5 min.
- Remove from heat. Transfer **broccoli** to a plate, then cover to keep warm.
- Carefully rinse and wipe the pot clean.



Bake portobello bites

- Meanwhile, halve **portobellos**, then cut into ¼-inch slices, crosswise.
- Add **soy sauce**, **BBQ Seasoning**, **half the Cream Sauce Spice Blend** and **1 ½ tbsp oil** (dbl for 4 ppl) to a large bowl. Stir well to combine.
- Add **portobellos**. Using your hands, toss well to coat.
- Arrange **portobellos** on a parchment-lined baking sheet in a single layer, without overlapping slices.
- Bake in the **middle** of the oven until deep golden-brown, 13-16 min.



Make cheesy sauce

- Reheat the same pot over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **green onion whites**. Stir until **butter** melts, 30 sec.
- Sprinkle **remaining Cream Sauce Spice Blend** over **green onions**. Stir until coated.
- Add **½ cup milk** (dbl for 4 ppl). Bring to a simmer. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Reduce heat to low, then add **cream cheese** and **half the cheddar cheese**. Stir until **cheddar** melts and **sauce** is smooth, 1-2 min.
- Remove from heat, then season with **salt** and **pepper**, to taste. Cover to keep warm.



Prep

- Meanwhile, cut **any large broccoli florets** into bite-sized pieces.
- Thinly slice **green onions**, keeping **white** and **green parts** separate.
- Add **sour cream** to a small bowl. Season with **salt** and **pepper**, then stir until smooth.



Finish and serve

- Halve **potatoes** lengthwise.
- Divide **potatoes** and **broccoli** between plates. Fluff the cut sides of **potatoes** with a fork, if desired.
- Top **potatoes** with **remaining cheddar cheese**, then **smoky portobello bites** and **sour cream**.
- Top **broccoli** with **some cheesy sauce**. Sprinkle **remaining green onions** over top.
- Serve **any remaining cheesy sauce** alongside.

Dinner Solved!