



Montreal Spiced Portobello Burger

with Sweet Potato Wedges

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



Artisan Bun



Cream Cheese



Parmesan Cheese



Chives



Sweet Potato



Montreal Spice Mix



Spring Mix



Roma Tomato



Lemon



Mayonnaise

HELLO CREAM CHEESE

Creamy cheesy goodness awaits with every bite!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove cream cheese from fridge and bring to room temperature.

Bust Out

2 Baking sheets, medium bowl, microplane/zester, measuring spoons, silicone brush, parchment paper, small bowl

Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Artisan Bun	2	4
Cream Cheese	2 tbsp	4 tbsp
Parmesan Cheese	¼ cup	½ cup
Chives	7 g	14 g
Sweet Potato	340 g	680 g
Montreal Spice Mix	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Lemon	1	1
Mayonnaise	4 tbsp	8 tbsp
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 **sweet potatoes** into ¼-inch wedges, then toss with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, turning halfway through cooking, until golden-brown, 20-22 min.

2



Prep

Thinly slice the **chives**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut the **tomato** into ¼-inch slices. Combine the **chives**, **cream cheese** and **Parmesan** in medium bowl. Set aside. Combine the **mayo**, **lemon zest** and **lemon juice** in small bowl. Season with **pepper** and set aside.

3



Bake mushrooms

Pull the stems off **mushroom caps**. Brush the inside and outside of **mushroom caps** with **1 tsp oil** per cap. Season with **Montreal Spice Mix**. Arrange **caps** top-side up on another parchment-lined baking sheet. Bake, in the **top** of the oven, until juicy and fork-tender, 10-12 min.

4



Toast buns & finish mushrooms

When **mushrooms** are fork-tender, flip the **caps** over and fill with the **cheese mixture**. Halve **buns**, then arrange, cut-side up, on the same baking sheet. Toast in the **top** of the oven, until **buns** are golden-brown and **cheese** melts, 3-4 min. (**NOTE:** for 4ppl toast bun halves directly on the bottom rack of the oven.)

5



Finish and serve

Spread **1 tbsp lemon mayo** on **each top bun**. Layer **each bottom bun** with a **mushroom cap**, **spring mix** and **tomatoes**. Top with **top bun**. Divide **sandwiches** and **sweet potatoes** between plates. Serve any **remaining lemon mayo** on the side, for dipping.

Dinner Solved!