



Montreal-Spiced Portobello Burger

with Sweet Potato Wedges

Veggie

35 Minutes



Portobello Mushroom



Artisan Bun



Cream Cheese



Parmesan Cheese, shredded



Chives



Sweet Potato



Montreal Steak Spice



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 set aside to come up 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, shredded	¼ cup	½ cup
Chives	7 g	14 g
Sweet Potato	340 g	680 g
Montreal Steak Spice	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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Roast sweet potatoes

Cut **sweet potatoes** into ¼-inch wedges. Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, turning halfway through, until golden-brown, 20-22 min.



Toast buns and finish mushrooms

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



Prep

While **sweet potatoes** roast, thinly slice **chives**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut **tomato** into ¼-inch rounds. Combine **chives**, **cream cheese** and **Parmesan** in a medium bowl. Set aside. Combine **mayo**, **lemon zest** and **lemon juice** in a small bowl. Season with **pepper**. Set aside.



Finish and serve

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

Dinner Solved!



Bake mushrooms

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