



Montreal-Spiced Portobello Burgers

with Sweet Potato Wedges

Veggie

Optional Spice

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

This versatile soft cheese is great for both sweet and savoury applications!

Start here

- Before starting, remove cream cheese from the fridge and set aside to come up to room temperature.
- Preheat the oven to 450°F.
- Wash and dry all produce.

Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1 ½ tsp

Bust out

2 Baking sheets, medium bowl, measuring spoons, silicone brush, zester, 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 🍷	½ tbsp	1 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 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.

Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

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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 **caps** over and fill with **cheese mixture**. (**NOTE:** If there is excess water from mushrooms on the baking sheet, carefully pat the sheet dry with paper towels.)
- Halve **buns**, then arrange on the baking sheet with **mushrooms**, cut-side up. (**NOTE:** For 4 ppl, toast buns directly on the bottom rack of the oven.)
- Toast in the **top** of the oven until **buns** are golden-brown and **cheese mixture** is melted, 3-4 min.



Prep

- Meanwhile, 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.
- Add **mayo**, **lemon zest** and **½ tbsp lemon juice** (dbl for 4 ppl) to a small bowl. Season with **pepper**, then stir to combine. Set aside.



Finish and serve

- Spread **1 tbsp lemon mayo** on **each bottom bun**. Stack **mushroom caps**, **spring mix** and **tomatoes** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **sweet potato wedges** between plates.
- Serve **any remaining lemon mayo** on the side for dipping.

Dinner Solved!



Bake mushrooms

- Pull stems off **portobello mushrooms**.
- Brush the inside and outside of **each mushroom cap** with **1 tsp oil**. Season with **1 tsp Montreal Steak Spice**. (**NOTE:** Reference heat guide.)
- 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.