

Montreal-Spiced Portobello Burgers

with Sweet Potato Wedges

Veggie

Optional Spice 3

35 Minutes



 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



Roast sweet potatoes

- Cut **sweet potatoes** into 1/4-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 ¹/₄-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.



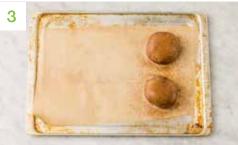
Finish and serve

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.





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.