



Mushroom, Cannellini Bean and Leek Bake

with Crispy Shallot-Panko Topping and Goat Cheese

Veggie

35 Minutes



Mixed Mushrooms



Cannellini Beans



Thyme



Vegetable Broth Concentrate



Tomato Sauce Base



Mirepoix



Garlic Salt



Worcestershire Sauce



Baby Spinach



Panko Breadcrumbs



Crispy Shallots



Leek, sliced



Dijon Mustard



White Wine Vinegar



Goat Cheese

HELLO MIXED MUSHROOMS

A delicious, savoury combo of cremini, button and velvet oyster mushrooms!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Medium bowl, large oven-proof pan, measuring spoons, rolling pin, strainer, large bowl, measuring cups, whisk

Ingredients

	2 Person	4 Person
Mixed Mushrooms	200 g	400 g
Cannellini Beans	398 ml	796 ml
Thyme	7 g	14 g
Vegetable Broth Concentrate	1	2
Tomato Sauce Base	2 tbsp	4 tbsp
Mirepoix	113 g	227 g
Garlic Salt	¾ tsp	1 ½ tsp
Worcestershire Sauce	1 tbsp	2 tbsp
Baby Spinach	113 g	227 g
Panko Breadcrumbs	¼ cup	½ cup
Crispy Shallots	28 g	56 g
Leek, sliced	113 g	226 g
Dijon Mustard	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Goat Cheese	28 g	56 g
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
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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Prep

Strip **1 tbsp thyme leaves** from stems (dbl for 4 ppl), then roughly chop. Halve **mushrooms**, quarter if larger. Using a strainer, drain and rinse **beans**. Open one side of the package of **crispy shallots**. Using a rolling pin or heavy-bottomed pot, crush **crispy shallots** in their package until broken into small crumbs (or finely chop if you prefer).



Cook bean-leek base

Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then **leeks** and **mirepoix**. Cook, stirring occasionally, until tender-crisp, 4-5 min. Season with **salt** and **pepper**. Add **tomato sauce base, beans, broth concentrate** and **1 cup water** (dbl for 4 ppl), then stir to combine. Bring to a boil over high heat. Once boiling, reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.



Make topping

Heat a large oven-proof pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **panko, half the thyme** and **¼ tsp garlic salt** (dbl for 4 ppl). Cook, stirring often, until **panko** is golden, 1-2 min. Transfer to a medium bowl, then add **half the crispy shallots**. Season with **pepper**, then stir to combine. Set aside.



Broil topping

Top **bean-leek base** with **mushrooms**, then sprinkle with **panko-shallot topping**. Crumble **goat cheese** over top. (**NOTE:** If you don't have an oven-proof pan, transfer bean-leek base to a lightly-oiled 8x8-inch baking dish. For 4 ppl, use a 9x13-inch dish.) Broil in the **middle** of the oven until **topping** is browned and crispy, 2-3 min. (**TIP:** Keep an eye on it so it doesn't burn!) Once **topping** is crispy, set **bake** aside to cool for 3-5 min.



Cook mushrooms

Heat **1 tbsp butter** (dbl for 4 ppl) over medium-high in the same pan. When **butter** is melted, add **mushrooms, remaining thyme** and **½ tsp garlic salt** (dbl for 4 ppl). Cook, stirring occasionally, until **mushrooms** soften, 2-3 min. Add **Worcestershire sauce**. Cook, stirring often, until **liquid** has been absorbed, 1-2 min. Season with **pepper**. Transfer **mushrooms** to a plate.



Finish and serve

While **bake** is cooling, whisk together **Dijon, vinegar, 2 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add **spinach**, then toss to combine. Divide **mushroom, cannellini bean and leek bake** and **spinach salad** between plates. Sprinkle **remaining crispy shallots** over **salad**.

Dinner Solved!