



Open-Faced Mushroom Melt

with Tomato-Shallot Jam, Dill-Mayo and Sweet Potato

VEGGIE

30 Minutes



Sweet Potato, fries



Portobello Mushroom



Roma Tomato



Dill



Mozzarella
Cheese, shredded



Shallot



Balsamic Vinegar



Ciabatta Bun



Mayonnaise

HELLO TOMATO-SHALLOT JAM

Cooking down tomatoes, shallots and balsamic vinegar makes a sweet and saucy condiment

Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

Bust Out

2 Baking Sheets, Large Non-Stick Pan, Measuring Spoons, Parchment Paper, Small Bowl

Ingredients

	2 Person	4 Person
Sweet Potato, fries	340 g	680 g
Portobello Mushroom	2	4
Roma Tomato	160 g	320 g
Dill	7 g	7 g
Mozzarella Cheese, shredded	½ cup	1 cup
Shallot	50 g	100 g
Balsamic Vinegar	1 tbsp	2 tbsp
Ciabatta Bun	2	4
Mayonnaise	¼ cup	½ cup
Unsalted Butter*	1 tbsp	2 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

Toss **sweet potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **top** of oven, flipping halfway through cooking, until golden-brown, 20-22 min



2. PREP

While **sweet potatoes** roast, pull off **stems** from **mushrooms**. Cut **mushroom caps** and **stems** into ½-inch thick slices. Cut **tomatoes** into ½-inch pieces. Finely chop **dill**. Peel, then cut **shallots** into ¼-inch slices.



3. COOK MUSHROOMS

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring often, until golden-brown, 5-6 min. Add **1 tbsp butter** (dbl for 4 ppl) and stir together, until melted, 1 min.



4. MAKE JAM

Transfer **mushrooms** to a plate and cover with foil to keep warm. Reduce heat to medium. Add **½ tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring occasionally, until softened, 2-3 min. Add **tomatoes** and **vinegar**. Cook, stirring occasionally, until **tomatoes** break down and **sauce** is jammy, 4-5 min. Season with **salt** and **pepper**.



5. TOAST BUNS

While **jam** cooks, halve **buns**, then arrange them cut-side up on another baking sheet. Toast in **middle** of oven, until golden-brown, 3-4 min. (**TIP:** Keep an eye on your bread so that it does not burn!) Mix together **mayo** and **half the dill** in a small bowl.



6. FINISH AND SERVE

Spread **each bun half** with **dill-mayo**. Top with **jam**, **mushrooms** and **mozzarella**. Return to the oven and bake, until **cheese** melts, 5-6 min. Divide **melts** and **sweet potatoes** between plates. Sprinkle over **remaining dill**.

Dinner Solved!