



Open-Faced Mushroom Melt with Tomato-Shallot Jam

Veggie

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received. Thank you for your understanding & happy cooking!



Sweet Potato



Mixed Mushrooms



Roma Tomato



Parsley and Thyme



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 here

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

Bust Out

2 Baking sheets, measuring spoons, aluminum foil, parchment paper, small bowl, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|-----------------------------|----------|----------|
| Sweet Potato | 340 g | 680 g |
| Mixed Mushrooms | 200 g | 400 g |
| Roma Tomato | 160 g | 320 g |
| Parsley and Thyme | 14 g | 21 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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Roast sweet potatoes

Cut **sweet potatoes** into ½-inch fries, then toss with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt and pepper**. Roast in the **top** of the oven, flipping halfway through cooking, until golden-brown, 20-22 min



Prep

While the **fries** roast, roughly chop **mushrooms**. Strip **1 tbsp thyme leaves** (dbl for 4ppl) from the stems. Roughly chop the **parsley**. Cut **tomatoes** into ¼-inch pieces. Peel, then cut **shallots** into ¼-inch slices.



Cook mushrooms

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



Make tomato 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** to the same pan. 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**.



Toast buns

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



Finish and serve

Spread **parsley-mayo** over **toasted buns**. Top with **tomato jam**, **mushrooms** and **mozzarella**. Return to the oven and bake, until **cheese** melts, 5-6 min. Divide **melts** and **sweet potato fries** between plates.

Dinner Solved!