

# Open-Faced Mushroom Melt with Tomato-Shallot Jam

Veggie

30 Minutes



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	¾ cup	1 ½ 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.*

## Contact

Share your photos #HelloFreshLife  
Call or email us | (855) 272-7002  
hello@hellofresh.ca  
HelloFresh.ca



## Roast sweet potato fries

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 **sweet potato fries** roast, roughly chop **mushrooms**. Strip **1 tbsp thyme leaves** (dbl for 4 ppl) 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 the 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!