



Open-Faced Mushroom Melt

with Tomato-Onion Jam

Veggie

35 Minutes



Sweet Potato



Mixed Mushrooms



Roma Tomato



Parsley and Thyme



Mozzarella Cheese,
shredded



Red Onion



Balsamic Vinegar



Ciabatta Bun



Mayonnaise

HELLO TOMATO-ONION JAM

Cooking down tomatoes, red onions 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
Red Onion	56 g	113 g
Balsamic Vinegar	1 tbsp	2 tbsp
Ciabatta Bun	2	4
Mayonnaise	4 tbsp	8 tbsp
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 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

2



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 **half the red onion** (whole for 4 ppl) 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** 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**.

4



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 **red onions** 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**.

5



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. (**NOTE:** Keep an eye on buns so that they don't burn!) Mix together **mayo** and **parsley** in a small bowl.

6



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!