



JUN
2017

Open-Faced Mushroom Melt

with Tomato-Onion Jam, Basil Aioli and Fresh Mozzarella

Who says sandwiches are just for lunch? Herb and garlic bread is topped with hearty portobellos, a savoury tomato jam, then baked until the mozzarella on top gets perfectly gooey.



Prep
30 min



Veggie



Portobello Mushroom



Herb and Garlic
Bread



Red Onion



Plum Tomato



Basil



Balsamic
Vinegar



Mayonnaise



Fresh Mozzarella

Ingredients

	2 People	4 People
Portobello Mushroom	2	4
Herb and Garlic Bread	3)	4
Red Onion, sliced	1 pkg (113 g)	2 pkg (227 g)
Plum Tomato	2	4
Basil	1 pkg (10 g)	1 pkg (10 g)
Balsamic Vinegar	4)	½ bottle (1 tbsp)
Mayonnaise	2)	3 pkg (2 tbsp)
Fresh Mozzarella	1)	1 pkg (125 g)
Olive or Canola Oil*		2 pkg (250 g)

*Not Included

Allergens

- 1) Milk/Lait
- 2) Egg/Oeuf
- 3) Wheat/Blé
- 4) Sulphites/Sulfites

Tools

Baking Sheet, Medium Pan, Small Bowl

Nutrition per person Calories: 498 cal | Fat: 28 g | Protein: 19 g | Carbs: 41 g | Fibre: 4 g | Sodium: 510 mg

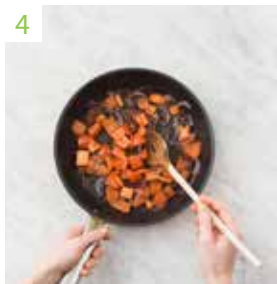
Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ruler

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1 Preheat your oven to 450°F (to roast the mushrooms and toast the bread). Start prepping when your oven comes up to temperature!



2 Prep: Wash and dry all produce. Pull off and discard the stems from the **mushrooms**. Slice the mushroom caps into ½-inch thick slices. Cut the **tomatoes** into ½-inch cubes. Finely chop the **basil leaves**. Slice the **mozzarella** into ¼-inch thick slices.



3 Roast the mushrooms: On a baking sheet, toss the **mushrooms** with a drizzle of **oil**. Season with **salt** and **pepper**. Bake in the centre of the oven, until tender, 10-12 min.



4 Make the tomato-onion jam: Meanwhile, heat a medium pan over medium-high heat. Add a drizzle of **oil**, then the **onion**. Cook, stirring occasionally, until softened, 4-5 min. Add the **tomato** and ½ **bottle vinegar** (1 bottle for 4 people). Cook until the tomatoes break down and the sauce is thick and jammy, 4-5 min. Season with **salt** and **pepper**.

5 Toast the bread: Meanwhile, place the **bread slices** on a baking sheet. Toast in the centre of the oven until golden-brown, 3-4 min.

6 Assemble: In a small bowl, combine **half the basil** with the **mayonnaise**. Spread each **toasted bread slice** with the **basil aioli**, then top with **tomato-onion jam** and **mushrooms**. Layer over the **mozzarella slices**. Return to the oven and bake until cheese melts, 5-6 min.

7 Finish and serve: Divide the **open-faced mushroom melts** between plates and sprinkle with **remaining basil**. Enjoy!

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