



Open-Faced Mushroom Melts

with Tomato-Onion Jam

Veggie 35 Minutes



Sweet Potato



Mixed Mushrooms



Roma Tomato



Parsley and Thyme



Mozzarella Cheese, shredded



Red Onion, sliced



Balsamic Vinegar



Ciabatta Roll



Mayonnaise

HELLO TOMATO-ONION JAM

Cooking down tomatoes, 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, parchment paper, small pot, 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 cups
Red Onion, sliced	113 g	113 g
Balsamic Vinegar	1 tbsp	2 tbsp
Ciabatta Roll	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 the website or app for the as-prepared recipe nutritional 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

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Roast sweet potato wedges

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



Make tomato-onion jam

While **mushrooms** cook, heat a small pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 2-3 min. Add **tomatoes** and **vinegar**. Cook, stirring occasionally, until **tomatoes** break down and **jam** thickens, 4-5 min. Season with **salt** and **pepper**. (**TIP**: Use a fork to help break down the tomatoes!)



Prep

While **sweet potato wedges** roast, roughly chop **mushrooms**. Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems. Roughly chop **parsley**. Cut **tomatoes** into ¼-inch pieces.



Toast rolls

While **tomato-onion jam** cooks, halve **rolls**. Arrange on another parchment-lined baking sheet, cut-side up. Toast in the **middle** of the oven until golden-brown, 3-4 min. (**TIP**: Keep an eye on rolls so they don't burn!) Mix together **mayo** and **parsley** in a small bowl.



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), then stir until melted, 1 min. Season with **salt** and **pepper**.



Finish and serve

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

Dinner Solved!