



Open-Faced Mushroom Melts

with Tomato-Onion Jam

Veggie

35 Minutes



Sweet Potato



Mushrooms



Roma Tomato



Parsley and Thyme



Mozzarella Cheese, shredded



Red Onion



Balsamic Vinegar



Ciabatta Roll



Mayonnaise



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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 450°F.
- Wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Sweet Potato	340 g	680 g
Mushrooms	227 g	454 g
Roma Tomato	160 g	320 g
Parsley and Thyme	14 g	21 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Red Onion	56 g	113 g
Balsamic Vinegar	1 tbsp	2 tbsp
Ciabatta Roll	2	4
Mayonnaise	4 tbsp	8 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	2 tsp	4 tsp
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 **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min.



Make tomato-onion jam

- Reheat the same pan (from step 2) over medium.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 2-3 min.
- Add **tomatoes**, **vinegar**, **2 tbsp water** and **2 tsp sugar** (dbl both for 4 ppl). Cook, stirring occasionally, until **tomatoes** break down and **jam** thickens, 4-5 min. (**TIP:** Use a fork to help break down tomatoes!)
- Season with **salt** and **pepper**, to taste.



Prep and cook mushrooms

- Meanwhile, roughly chop **mushrooms**.
- Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems.
- Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **mushrooms** and **thyme**. Cook, stirring often, until **mushrooms** are golden-brown, 5-8 min. Season with **salt** and **pepper**, to taste.
- Remove the pan from heat. Transfer **mushrooms** to a plate, then cover to keep warm.



Toast rolls

- Meanwhile, halve **rolls**.
- Arrange **rolls** on another parchment-lined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Finish prep

- Meanwhile, roughly chop **parsley**.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Cut **tomatoes** into ¼-inch pieces.
- Add **mayo** and **parsley** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Finish and serve

- Spread **some parsley mayo** over **rolls**.
- Top with **tomato-onion jam**, **mushrooms** and **cheese**. Return to the **top** of oven and bake until **cheese** melts, 5-6 min.
- Divide **mushroom melts** and **sweet potato wedges** between plates.
- Serve **any remaining parsley mayo** alongside for dipping.

Dinner Solved!