



# 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



Scan the QR code to download our app.

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

Call us | (855) 272-7002  
HelloFresh.ca

    @HelloFreshCA



## 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!