



Panko and Parmesan-Crusted Portobellos with Basil Pesto Spaghetti

Veggie

30 Minutes



Portobello
Mushroom



Panko Breadcrumbs



Parmesan Cheese,
shredded



Spaghetti



Crushed Tomatoes



Tomato Sauce Base



Shallot



Basil Pesto



Parsley



Mayonnaise



Italian Seasoning



Garlic, cloves



Sweet Bell Pepper

HELLO BASIL PESTO

This sweet herbaceous sauce is great to add to dishes for extra flavour power!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, colander, measuring spoons, shallow dish, parchment paper, small bowl, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Panko Breadcrumbs	½ cup	1 cup
Parmesan Cheese, shredded	¼ cup	½ cup
Spaghetti	170 g	340 g
Crushed Tomatoes	370 ml	796 ml
Tomato Sauce Base	2 tbsp	4 tbsp
Shallot	50 g	100 g
Basil Pesto	¼ cup	½ cup
Parsley	7 g	14 g
Mayonnaise	2 tbsp	4 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Garlic, cloves	2	4
Sweet Bell Pepper	160 g	320 g
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 or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



Prep and bake portobellos

Remove stems from **portobellos** and discard. Arrange **portobellos** on a parchment-lined baking sheet, cap-side up. Season with **salt**. Bake **portobellos** in the **middle** of the oven until tender, 8-10 min. While **portobellos** bake, add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, peel, then finely chop **shallot** into ¼-inch pieces. Peel, then mince or grate **garlic**. Roughly chop **parsley**. Core, then cut **pepper** into ¼-inch pieces.



Cook spagehtti

While **portobellos** bake, add **spaghetti** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Drain **spaghetti**, then transfer to the pan with **sauce**. Toss to coat.



Crust portobellos

When **portobellos** are tender, remove from the oven and let cool slightly, 1-2 min. Combine **panko**, **Italian Seasoning** and **half the Parmesan** in a shallow bowl. Pat **portobellos** dry with paper towels. Coat all over with **mayo**. Working with **one portobello** at time, firmly press both sides into **panko mixture** to coat completely.



Cook sauce

While **spaghetti** cooks, heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots**, **peppers** and **garlic**. Cook, stirring often, until softened, 2-3 min. Add **tomato sauce base**, **crushed tomatoes**, **parsley**, **half the pesto** and **¼ cup water** (dbl for 4 ppl). Cook, stirring often, until **sauce** thickens slightly, 3-4 min.



Bake crusted portobellos

Transfer **crusted portobellos** back to the parchment-lined baking sheet, then drizzle **1 tbsp oil** (dbl for 4 ppl) over top. Bake in the **middle** of the oven, carefully flipping halfway through, until golden brown, 8-10 min.



Finish and serve

Divide **spaghetti** and **panko and Parmesan-crusted portobellos** between plates. Drizzle **remaining pesto** over top. Sprinkle with **remaining Parmesan**.

Dinner Solved!