



Philly Style Portobello Hoagies

with Sweet Potato Wedges and Spicy Mayo

Veggie

Optional Spice

30 Minutes



Portobello Mushroom



Green Bell Pepper



Yellow Onion



Mayonnaise



Mozzarella Cheese, shredded



Garlic



Montreal Steak Spice



Sweet Potato



Sriracha



Artisan Roll



Dill Pickle, sliced

HELLO PORTOBELLO MUSHROOMS

These hearty mushrooms are simply grown-up cremini mushrooms

Start here

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

Heat Guide for Step 6 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1 ½ tsp
- Extra-spicy: 2 tsp

Bust Out

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

Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Green Bell Pepper	200 g	400 g
Yellow Onion	113 g	226 g
Mayonnaise	4 tbsp	8 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Garlic	3 g	6 g
Montreal Steak Spice	1 tbsp	2 tbsp
Sweet Potato	340 g	680 g
Sriracha 🌶️	1 tsp	2 tsp
Artisan Roll	2	4
Dill Pickle, sliced	90 ml	180 ml
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast sweet potato wedges

Cut **sweet potatoes** into ½-inch thick wedges. Add **sweet potatoes, 1 tbsp oil** and **1 tsp Montreal Steak Spice** to a parchment-lined baking sheet, then toss to combine. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil and 1 tsp Montreal Steak Spice per sheet.) Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the **middle** and the **top** of the oven, rotating sheets halfway through.)



Finish filling

Sprinkle **mozzarella** evenly over the **veggies**. Turn off heat and leaving the pan on the stovetop until **cheese** melts.



Prep

Peel, then mince or grate **garlic**. Core, then cut **pepper** into ¼-inch slices. Peel, then cut **onion** into ¼-inch slices. Remove the stems from **portobellos**, then scrape off the dark brown gills on the underside and discard. Cut **portobellos** into ¼-inch slices.



Toast rolls

While the **veggies** cook, halve **rolls**. Add **rolls** directly to the top rack of the oven, cut-sides up. Toast, until golden, 2-3 min. (**TIP:** Keep your eye on them so they don't burn!)



Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** and **1 tbsp butter** (dbl both for 4 ppl) and swirl pan until **butter** melts. Add **garlic, onions, portobellos, peppers** and remaining **Montreal Steak Spice**. Season with **salt**. Cook, stirring often, until softened, 8-10 min.



Finish and serve

Stir together **half the mayo** and **1 tsp sriracha** in a small bowl. (**NOTE:** Reference Heat Guide.) Spread **remaining mayo** on the **rolls**, then divide the **veggie filling** between **each roll**. Divide **hoagies** between plates with **pickles** and **sweet potato wedges** alongside. Serve **spicy mayo** on the side, for dipping.

Dinner Solved!