



Philly-Style Portobello Hoagies

with Potato Wedges and Spicy Mayo

Veggie Optional Spice 30 Minutes



Portobello Mushroom



Green Bell Pepper



Yellow Onion



Mayonnaise



Mozzarella Cheese, shredded



Garlic Puree



Montreal Steak Spice



Russet Potato



Sriracha



Sub 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 3 (dbl for 4 ppl):

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

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 Puree	1 tbsp	2 tbsp
Montreal Steak Spice 🌶️	2 tsp	4 tsp
Russet Potato	460 g	920 g
Sriracha 🌶️	1 tsp	2 tsp
Sub 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 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

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Roast potato wedges

Cut **potatoes** into ½-inch wedges. Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 unlined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss coat. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Finish filling

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



Prep

Meanwhile, 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

Meanwhile, halve **rolls**. Add **rolls** directly to the **top** rack of the oven, cut-side up. Toast until golden, 2-3 min. (**TIP:** Keep your eye on buns 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), then swirl the pan until **butter** is melted. Add **onions, portobellos, peppers, garlic puree** and **2 tsp Montreal Steak Spice**. (**NOTE:** Reference heat guide.) 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 **rolls**, then divide **veggie filling** between **rolls**. Divide **hoagies** between plates with **pickles** and **potato wedges** alongside. Serve **spicy mayo** on the side for **dipping**.

Dinner Solved!