

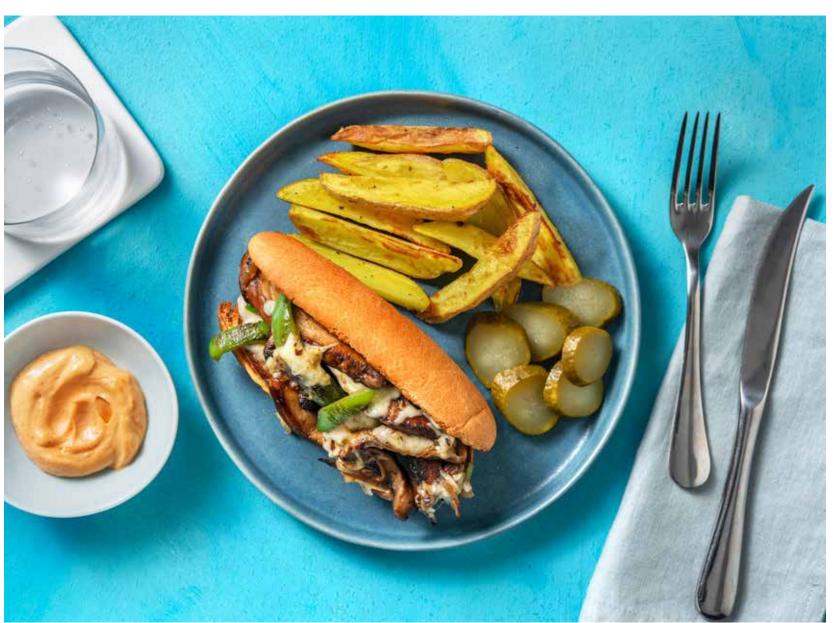
Philly-Style Portobello Hoagies

with Potato Wedges and Spicy Mayo

Veggie

Optional Spice

30 Minutes





Portobello Mushroom









Mayonnaise

Garlic Puree

Green Bell Pepper

Yellow Onion



Mozzarella Cheese,



shredded





Montreal Steak Spice







Dill Pickle, sliced



Russet Potato

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 ½tsp Extra-spicy: 2 tsp

Bust out

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

Ingredients

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	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

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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.)



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.



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 filling

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



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!)



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!