



# Philly-Style Portobello Hoagies

with Potato Wedges and Spicy Mayo

Veggie

Optional Spice

30 Minutes



Portobello Mushrooms



Green Bell Pepper



Yellow Onion



Mayonnaise



Mozzarella Cheese, shredded



Garlic Salt



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:

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

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

- Mild: ¼ tsp
- Spicy: 1 tsp
- Medium: ½ tsp

## Bust out

Baking sheet, measuring spoons, 2 small bowls, large non-stick pan

## Ingredients

	2 Person	4 Person
Portobello Mushrooms	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 cups
Garlic Salt	1 tsp	2 tsp
Montreal Steak Spice 🍷	1 ½ tsp	1 ½ tsp
Russet Potato	460 g	920 g
Sriracha 🍷	1 tsp	2 tsp
Sub Roll	2	4
Dill Pickle, sliced	90 ml	90 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.*

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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 veggie 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 stems from **portobellos**, then scrape off the dark brown gills on the underside and discard.
- Cut **portobellos** into ¼-inch slices.
- Drain **pickles** over a small bowl. (**NOTE:** You will use the brine in step 3.)



## 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 them so they don't burn!)



## Start veggie filling

- 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** and **1 ½ tsp Montreal Steak Spice**. (**NOTE:** Reference heat guide.) Cook, stirring often, until **veggies** are softened, 8-10 min.
- Add **reserved pickle brine**, then season with **garlic salt**. Cook, stirring often, until **liquid** is absorbed, 30 sec.



## Finish and serve

- Meanwhile, stir together **half the mayo** and **1 tsp sriracha** in another small bowl. (**NOTE:** Reference heat guide.)
- Spread **remaining mayo** on **rolls**. Divide **veggie filling** between **bottom rolls**. Close with **top rolls**.
- Divide **hoagies** between plates with **pickles** and **potato wedges** alongside.
- Serve **spicy mayo** on the side for dipping.

## Dinner Solved!