



PORTOBELLO MUSHROOM BURGER

with Pesto Aioli, Tomato Relish and Roasted Sweet Potato Wedges



HELLO

PORTOBELLO MUSHROOM

These hearty mushrooms are simply grown-up cremini mushrooms

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 875



Portobello Mushroom



Roma Tomato



Red Onion, sliced



Sweet Potato, wedges



Brioche Buns



Fresh Mozzarella



Baby Gem Lettuce



Basil Pesto



Mayonnaise



Balsamic Vinegar

BUST OUT

- 2 Baking Sheets
- Sugar (½ tsp)
- Medium Pot
- Salt and Pepper
- Silicone Brush
- Olive or Canola oil
- Small Bowl
- Measuring Spoons

INGREDIENTS

2-person

- Portobello Mushroom 2
- Roma Tomato 200 g
- Red Onion, sliced 113 g
- Sweet Potato, wedges 340 g
- Brioche Buns 1,3 2
- Fresh Mozzarella 2 125 g
- Baby Gem Lettuce 100 g
- Basil Pesto 2,5 10 g
- Mayonnaise 3 2 tbsp
- Balsamic Vinegar 9 1 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

*Laver et sécher tous les aliments.



START STRONG

Preheat your oven to **450°F** (to roast the mushroom caps, sweet potatoes and toast the bread). Start prepping when your oven comes up to temperature!



1 ROAST SWEET POTATOES

Wash and dry all produce.* On a baking sheet, toss the **sweet potatoes** with a drizzle of **oil**. Season with **salt** and **pepper**. Roast in the centre of the oven, turning the sweet potatoes over halfway through cooking, until golden-brown, 22-24 min. (**NOTE:** This healthier version won't get crispy like deep-fried fries!)



4 MAKE RELISH

Meanwhile, heat a medium pot over medium-high heat. Add a drizzle of **oil**, then the **onions**. Cook, stirring occasionally, until softened, 4-5 min. Add the **tomatoes**, **1 tbsp vinegar** and **½ tsp sugar**. Cook until the tomatoes break down and the sauce is thick, 4-5 min. Season with **salt** and **pepper**. (**TIP:** Gently use a fork to help break down the tomatoes.)



2 PREP

Meanwhile, pull the stems off from the **mushroom caps**. Cut the **tomatoes** into ½-inch cubes. Thinly slice the **baby gem lettuce**. Slice the **mozzarella** into ½-inch pieces.



5 TOAST BUNS AND MAKE AIOLI

Meanwhile, transfer the **roasted mushrooms** to a plate. Cut each **bun** in half. On the same baking sheet, arrange the buns, cut-side up. Toast in the centre of the oven until the buns are golden-brown, 3-4 min. Meanwhile, in a small bowl, combine the **mayonnaise** and the **basil pesto**.



3 ROAST MUSHROOM CAPS

Brush the inside and outside of the **mushrooms caps** with a generous drizzle of **oil**. On another baking sheet, arrange the caps top-side down. Bake in the centre of the oven until the mushrooms are juicy and fork-tender, 10-12 min.



6 FINISH AND SERVE

Spread the **basil aioli** over the top **buns**. Layer each bottom bun with the **mushroom cap**, **relish**, **lettuce** and **mozzarella**. Divide the **PLT burgers** and **sweet potatoes** between plates.

DIPPITY DO!

Be sure to dip your sweet potatoes into the remaining pesto aioli!

