

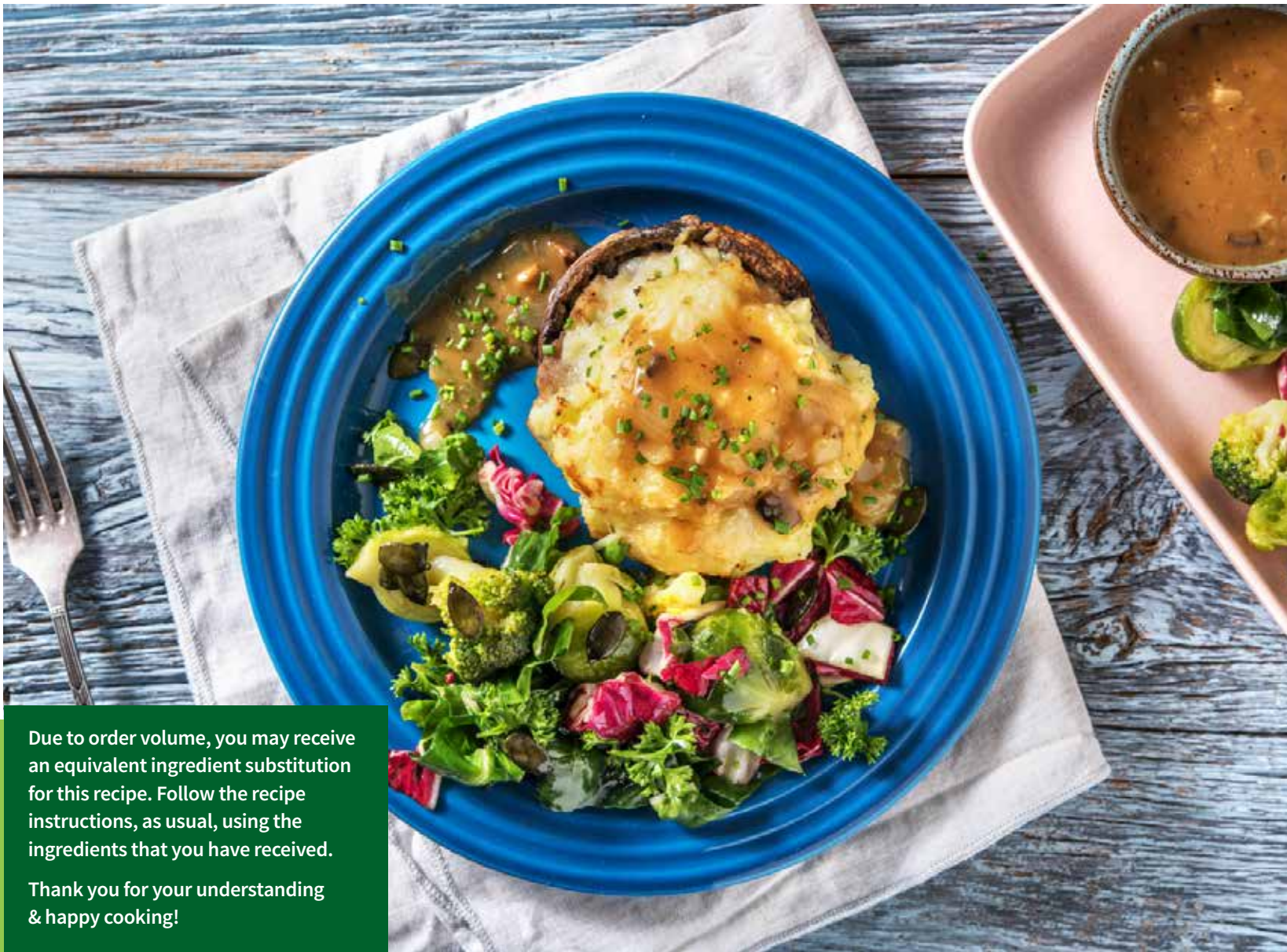


# Stuffed Roasted Portobello

## with Cheesy Chive Mash and Mixed Kale Salad

VEGGIE

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Portobello Mushroom



Russet Potato



Vegetable Broth Concentrate



Soy Sauce



Sour Cream



Onion, chopped



Chives



Red Wine Vinegar



Dijon Mustard



Kale Slaw Mix



All-Purpose Flour



Parmesan Cheese

### HELLO PORTOBELLO

*These hearty mushrooms are simply grown-up cremini mushrooms*

# START HERE

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

## Bust Out

Vegetable Peeler, Large Non-Stick Pan, Large Pot, Measuring Cups, 8x8-Inch Baking Dish, Silicone Brush, Whisk, Measuring Spoons, Large Bowl, Aluminum Foil, Potato Masher, Strainer

## Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Russet Potato	460 g	690 g
Vegetable Broth Concentrate	1	2
Soy Sauce	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Onion, chopped	56 g	113 g
Chives	7 g	14 g
Red Wine Vinegar	1 tbsp	2 tbsp
Dijon Mustard	½ tbsp	1 tbsp
Kale Slaw Mix	113 g	227 g
All-Purpose Flour	1 tbsp	2 tbsp
Parmesan Cheese	28 g	56 g
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
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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## 1. COOK POTATOES

Peel, then cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1-2 inches) in a large pot. Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



## 4. MAKE GRAVY

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl) and swirl pan until melted. Add **onions** and **mushroom stems**. Cook, stirring often, until softened, 4-5 min. Sprinkle over **flour**. Cook, stirring often, 1 min, until coated. Add **broth concentrate**, **remaining soy sauce** and **¾ cup water** (dbl for 4 ppl). Bring to a simmer. Cook, stirring often, until thickened, 2-3 min. Season with **pepper**.



## 2. BAKE MUSHROOMS

While **potatoes** cook, finely chop **chives**. Remove **stems** from **mushroom caps**, then roughly chop **stems**. Set aside. Brush **half the soy sauce** all over **each cap**. Season with **pepper**. Arrange **caps** top-side up, in a foil-lined 8x8-inch baking dish (**NOTE:** Use a 9x13 baking dish for 4 ppl). Bake, in the **middle** of the oven, until fork-tender, 14-15 min.



## 5. FINISH MUSHROOMS

When **potatoes** are fork-tender, drain and return to the same pot, off heat. Using a potato masher, mash in **sour cream**, **half the chives**, **half the Parmesan** and **1 tbsp butter** (dbl for 4 ppl) into the **potatoes** until creamy. Season with **pepper**. Turn the broiler to **high**. Turn over **mushrooms**, top-side down and stuff with **mashed potatoes**. Sprinkle over **remaining Parmesan**. Broil, in **middle** of oven, until **tops** are golden-brown, 3-4 min.



## 3. MAKE SLAW

While **mushrooms** cook, whisk together **mustard**, **vinegar**, **½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **kale slaw mix** and toss together. Set aside.



## 6. FINISH AND SERVE

Divide **stuffed mushrooms** between plates. Drizzle over **gravy** and sprinkle over **remaining chives**. Serve **kale slaw** and any **remaining potatoes** along side.

# Dinner Solved!