



Savoury Mushrooms, Leeks and Spinach

with Creamy Roasted Veggie Mash and Almonds

Veggie 30 Minutes



Mushrooms



Leek, sliced



Baby Spinach



Garlic Puree



Vegetable Broth Concentrate



Thyme



Soy Sauce



All-Purpose Flour



Butternut Squash, cubes



Sweet Potato



Cream Cheese



Almonds, sliced



White Cooking Wine

HELLO SOY SAUCE

The secret to adding oomph to any sauce!

Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, potato masher, aluminum foil, parchment paper, measuring cups, large non-stick pan, vegetable peeler, whisk

Ingredients

	2 Person	4 Person
Mushrooms	227 g	454 g
Leek, sliced	56 g	113 g
Baby Spinach	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Vegetable Broth Concentrate	1	2
Thyme	7 g	7 g
Soy Sauce	½ tbsp	1 tbsp
All-Purpose Flour	1 tbsp	2 tbsp
Butternut Squash, cubes	340 g	680 g
Sweet Potato	340 g	680 g
Cream Cheese	43 g	86 g
Almonds, sliced	28 g	56 g
White Cooking Wine	4 tbsp	8 tbsp
Unsalted Butter*	3 tbsp	6 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 and mash veggies

Peel, then cut **sweet potatoes** into ½-inch pieces. Add **sweet potatoes, squash** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Cover baking sheet tightly with foil, then roast in the **middle** of the oven until **veggies** are tender, 20-22 min. Transfer **roasted veggies** to a medium bowl. Mash **cream cheese** and **1 tbsp butter** (dbl for 4 ppl) into **veggies** until creamy. Season with **salt** and **pepper**, to taste.



Cook leeks

Return the same pan to medium. Add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Add **leeks**. Cook, stirring often, until slightly softened, 1-2 min. Add **garlic puree** and **half the remaining thyme**. Season with **salt** and **pepper**. Cook, stirring often, until fragrant, 1 min. Add **cooking wine**, then bring to a simmer. Once simmering, cook, stirring occasionally, until **wine** reduces slightly, 1-2 min. Sprinkle **flour** over top. Cook, stirring constantly, until **leeks** are coated, 30 sec.



Toast almonds and prep

While **veggies** roast, heat a large non-stick pan over medium heat. When hot, add **almonds** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer **almonds** to a plate. While **almonds** toast, halve **mushrooms** (leave smaller mushrooms whole). Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems, then roughly chop.



Cook sauce and spinach

Gradually whisk in **¾ cup water** (dbl for 4 ppl) until combined. Add **broth concentrate** and **soy sauce**. Increase heat to medium-high and bring to a simmer. Once simmering, cook, whisking occasionally, until **sauce** thickens slightly, 1-2 min. Add **mushrooms** and **spinach**. Cook, stirring constantly, until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**, to taste. Remove the pan from heat.



Cook mushrooms

Heat the same pan over medium-high. When hot, add **½ tbsp oil** and **1 tbsp butter**, then swirl the pan until **butter** is melted. Add **mushrooms** and **one-third of the thyme**. (**NOTE:** For 4 ppl, cook mushrooms in 2 batches, using ½ tbsp oil and 1 tbsp butter per batch.) Cook, stirring occasionally, until golden-brown, 4-5 min. Season with **salt** and **pepper**. Transfer **mushrooms** to a plate.



Finish and serve

Divide **roasted veggie mash** between plates. Spoon **mushrooms, leeks, spinach** and **sauce** over top. Sprinkle with **almonds** and **remaining thyme**, if desired.

Dinner Solved!