

HelloFresh

Cooking Made Easy

HelloFresh.com | hello@hellofresh.com



MAY Share your masterpiece! Tag your photos with #HelloFreshPics and share on [f](#) [t](#) [v](#)  
2015. You'll be entered into our weekly photo contest!

## PLT (Portobello, Lettuce & Tomato)

with Sweet Potato Fries, Tomato-Onion Jam & Basil Aioli



You certainly won't miss the "B" in this ultra-satisfying PLT burger. Roasted Portobello adds umami depth, while slow-cooked tomato jam creates the perfect balance of sweet and savory. Looking to make your sweet potato fries extra delicious? Any leftover aioli makes a great dipping sauce (but you didn't hear that from us...)



40 min



level 1

nut  
free

veggie



Portobello Mushrooms



Roma Tomatoes



Red Onion



Sweet Potato



Mozzarella Cheese



Brioche Rolls



Boston Lettuce



Basil



Mayonnaise

Ingredients	2 People	4 People
Portobello Mushrooms	2	4
Sweet Potato	1	2
Red Onion	1	2
Roma Tomatoes	2	4
Mozzarella Cheese	1) ½ C	1 C
Boston Lettuce	1 head	2 heads
Basil	1 sprig	2 sprigs
Mayonnaise	2) 2 T	4 T
Brioche Rolls	2) 3) 2	4
Olive Oil*	2 T	4 T

\*Not Included

### Allergens

- 1) Milk
- 2) Eggs
- 3) Wheat

### Tools

Baking Sheet, Peeler, Medium Pan

Ruler

0 in ¼ in ½ in ¾ in 1 in

**Nutrition per person** Calories: 703 cal | Carbs: 90 g | Fat: 32 g | Protein: 20 g | Fiber: 11 g



**1** Preheat oven to 400 degrees. **HINT:** For extra crispy fries, place the baking sheet in the oven while it's preheating! Peel the **sweet potato** and cut into ½-inch matchsticks (like French fries!). On a baking sheet with 1 tablespoon **olive oil** and season with **salt** and **pepper**. Place in the oven and roast for 20 minutes, tossing half way through, until golden brown and crispy.



**2** Meanwhile, core and seed 1 **tomato**, then finely chop. Thinly slice the **other tomato** widthwise. Halve, peel, and thinly slice the **red onion**. Drizzle the **Portobellos** with 1 tablespoon **olive oil**, season with **salt** and **pepper**. Place cap side-up on the baking sheet with the potatoes and roast for 10-12 minutes, until tender. (Keep an eye on them, they'll be done before the potatoes!)



**3** Meanwhile, make the **tomato-onion jam**: heat 1 tablespoon **olive oil** in a medium pan over medium heat. Add the **onion** and **chopped tomato** and cook, stirring often, until jammy, 10-15 minutes. Add a splash if **water** if the jam becomes too thick. Season with **salt** and **pepper**.



**4** While the jam cooks, separate the head of **Butter lettuce** leaves. Slice the **brioche buns** in half horizontally. Top with the **mozzarella cheese**, then place in the oven for about 5 minutes, until the cheese is melted.

**5** Make the **basil aioli**: chiffonade the **basil** by stacking the basil leaves on top of each other, then roll them into a cigar, and thinly slice into ribbons. In a small bowl, combine the **basil**, **mayonnaise**, and a pinch of **salt** and **pepper**.

**6** Assemble the **burgers**: spread each **brioche bun** with the **basil aioli** and top with a **Portobello mushroom**, a few **tomato slices**, **tomato-onion jam**, and **lettuce**. Serve with the **sweet potato fries** to the side. Enjoy!