



MUSHROOM & MOZZARELLA HOAGIES

with Dijon Mayo & Seasoned Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Onion



1 | 2
Long Green
Pepper



8 oz | 16 oz
Button Mushrooms



1 TBSP | 2 TBSP
Fry Seasoning



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Dijon Mustard



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



1 TBSP | 1 TBSP
Bold & Savory
Steak Spice



1 | 2
Mushroom Stock
Concentrate



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



4 oz | 8 oz
Bacon

Calories: 1210



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 950



HELLO

HOAGIE

Our messy (in the best way) version of the classic overstuffed sandwich stars meaty mushrooms and melty mozz.

JUST ADD WATER

If your onion and green pepper begin to brown too quickly in Step 3, stir a splash of water into the pan.

BUST OUT

- 2 Baking sheets • Small bowl
- Large pan • Paper towels
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 2 TBSP)

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*Bacon is fully cooked when internal temperature reaches 145°.



1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **green pepper**. Trim and slice **mushrooms** into ¼-inch-thick pieces (**skip if your mushrooms are pre-sliced!**).

- Heat a large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.



4 MIX MAYO & TOAST BREAD

- While veggies cook, in a small bowl, combine **mayonnaise** and **mustard**; season with **salt** and **pepper**.
- Slice **baguettes** lengthwise, stopping before you cut all the way through. Place baguettes (**cut sides up**) on a second baking sheet.
- Toast on middle rack until lightly golden, 3-5 minutes.



2 ROAST POTATO WEDGES

- Toss **potatoes** on a baking sheet with a **large drizzle of olive oil**, **half the Fry Seasoning** (**you'll use the rest in the next step**), **salt**, and **pepper**.
- Roast on top rack until golden brown and tender, 20-25 minutes.



5 COOK MUSHROOMS

- Heat a **large drizzle of olive oil** in pan used for veggies over medium-high heat. Add **mushrooms** and cook, stirring occasionally, until browned and crispy, 5-7 minutes.
- Season with **half the Steak Spice** (**all for 4 servings**) and **salt**; cook, stirring, until fragrant, 30 seconds.
- Stir in **stock concentrate** and a **splash of water**. Cook until liquid has evaporated and mushrooms are saucy, 1-2 minutes.
- Return **veggies** to pan; stir to combine.



3 COOK VEGGIES

- Meanwhile, heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add **onion**, **green pepper**, and **remaining Fry Seasoning**; cook, stirring occasionally, until softened and lightly browned, 5-7 minutes. Season with **salt** and **pepper**.
- Turn off heat; transfer to a medium bowl. Wipe out pan.

- Use pan used for bacon here.



6 FINISH & SERVE

- Keeping **baguettes** on sheet, spread cut sides with **half the Dijon mayo**; fill with as much of the **veggie mixture** as will fit, then sprinkle with **mozzarella**. (**TIP: For an extra-saucy situation, use all the Dijon mayo on the hoagies.**) Return sheet to oven until cheese melts, 2-3 minutes.
- Divide **hoagies** and **potato wedges** between plates. Serve with remaining Dijon mayo on the side for dipping.

- Top **veggie mixture** with **bacon** before adding **mozzarella**.

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