



# 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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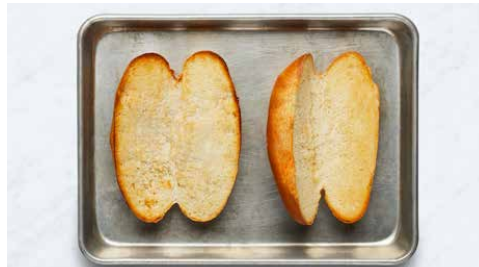
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### 1 PREP

- 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**.

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