



CHEESY PORTOBELLO MUSHROOM CUPS

over Spaghetti with Zucchini & Crispy Breadcrumbs

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Portobello
Mushrooms



1 | 2
Zucchini



1 tsp | 2 tsp
Italian Seasoning



6 oz | 12 oz
Spaghetti
Contains: Wheat



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



14 oz | 28 oz
Marinara Sauce



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk

HELLO

PORTOBELLO MUSHROOMS

Also known as the fully matured form of cremini mushrooms, these fabulous fungi have large caps that are perfect for stuffing.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 720

HOT TIP

In step 1, we ask you to remove the dark gills—a folder-like lining on the underside of a mushroom—from your portobellos to make room for filling later on. To really nail this without splitting the mushroom caps, apply light pressure with the tip of a small spoon. The gills should scrape away fairly easily!

BUST OUT

- Large pot
- Baking sheet
- Aluminum foil
- Strainer
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (5 tsp | 9 tsp)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. Line a baking sheet with foil. **Wash and dry all produce.**
- Using the tip of a spoon, remove and discard black gills from undersides of **portobello mushrooms**; trim any large stems, if necessary. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons.
- **4 SERVINGS: Adjust racks to top and middle positions.**



4 TOAST & SIMMER

- Meanwhile, melt **1 TBSP butter** in a large pan over medium-high heat. Add **panko**. Cook, stirring, until golden brown, 3-5 minutes. Turn off heat; transfer to a small bowl. Wipe out pan.
- Return same pan to medium heat; pour in **marinara**. Bring to a simmer; cook, stirring occasionally, until warmed through, 2-3 minutes. Turn off heat. Reserve ¼ cup marinara.
- **4 SERVINGS: Use 2 TBSP butter for panko; reserve ½ cup marinara.**



2 ROAST VEGGIES

- Toss **zucchini** on one side of prepared baking sheet with a drizzle of **olive oil**, **½ tsp Italian Seasoning** (be sure to measure), **salt**, and **pepper**.
- Drizzle both sides of each **portobello mushroom** with **olive oil**; rub to evenly coat. Season all over with **salt**, **pepper**, and ½ tsp Italian Seasoning. Arrange mushrooms gill sides down on empty side of same sheet. Roast on top rack until tender, 14-16 minutes.
- **4 SERVINGS: Use 1 tsp Italian Seasoning each for zucchini and mushrooms. Divide between 2 baking sheets; roast zucchini on top rack and mushrooms on middle rack.**



5 BROIL MUSHROOMS

- Once **portobello mushrooms** are tender, remove baking sheet from oven and transfer **zucchini** to pan with **sauce**. Flip mushrooms on sheet. Heat broiler to high.
- Stir **spaghetti** and **1 TBSP butter** into sauce.
- Spoon **reserved marinara** into mushrooms, then mound evenly with **mozzarella**. Broil on top rack until cheese is melted and lightly browned, 2-4 minutes.
- **TIP: Watch carefully to avoid burning.**



3 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes. Reserve **½ cup pasta cooking water**, then drain.



6 FINISH & SERVE

- If needed, stir **reserved pasta cooking water** a splash at a time into pan with **spaghetti** over low heat until pasta is thoroughly coated in sauce. Taste and season with **salt** and **pepper**.
- Divide spaghetti between plates and top with **cheesy mushrooms**. Sprinkle with toasted **breadcrumbs** and serve.