



CHEESY PORTOBELLO MUSHROOM CUPS

over Spaghetti with Crispy Breadcrumbs

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Portobello
Mushrooms



1 tsp | 1 tsp
Chili Flakes



1 tsp | 2 tsp
Garlic Powder



1 | 2
Mushroom Stock
Concentrate



1 TBSP | 2 TBSP
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
Italian Cheese
Blend
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: 750



CLEAN YOUR SHROOM

When it comes to “washing” your portobellos, a little bit of water goes a long way! Since mushrooms are very absorbent, we recommend just using a damp paper towel to wipe them clean, instead of soaking them or rinsing as you might with other produce.

BUST OUT

- Large pot
- Baking sheet
- Aluminum foil
- Strainer
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (**4 tsp** | **8 tsp**)
- Sugar (**1 tsp** | **2 tsp**)
- Butter (**2 TBSP** | **3 TBSP**)
Contains: Milk

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. Line a baking sheet with foil (**line 2 sheets for 4**). **Wash and dry produce.**
- Trim any large stems from **portobello mushrooms** if necessary.



4 TOAST & SIMMER

- Meanwhile, melt **1 TBSP butter (2 TBSP for 4 servings)** in a large pan over medium-high heat. Add **panko** and **half the garlic powder**. Cook, stirring, until golden brown, 3-5 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to a small bowl. Wipe out pan.
- Return same pan to medium heat. Pour in **marinara, remaining Italian Seasoning, remaining garlic powder, stock concentrate, 1 tsp sugar (2 tsp for 4),** and a **pinch of chili flakes** if desired. Bring to a simmer; cook, stirring occasionally, until warmed through, 2-3 minutes.
- Turn off heat. Reserve $\frac{1}{4}$ cup marinara (**$\frac{1}{2}$ cup for 4**).



2 ROAST MUSHROOMS

- Drizzle both sides of each **mushroom** with **olive oil**; rub to evenly coat. Season all over with **1 tsp Italian Seasoning (2 tsp for 4 servings), salt,** and **pepper.** (You'll use the remaining Italian Seasoning later.) Arrange mushrooms gill sides down on prepared baking sheet. (**Divide between both prepared sheets for 4; roast on top and middle racks.**)
- Roast on top rack until tender, 14-16 minutes.



5 BROIL MUSHROOMS

- Once **mushrooms** are tender, remove sheet from oven; flip mushrooms over on sheet. Heat broiler to high.
- Stir drained **spaghetti** and **1 TBSP butter** into **sauce**.
- Spoon **reserved marinara** into mushrooms, then mound evenly with **Italian cheese**.
- Broil 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 **$\frac{1}{2}$ 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 **remaining chili flakes** to taste. Serve.