



# MIGHTY MUSHROOM TORTILLA MELTS

with Caramelized Onion & an Apple Salad



## HELLO TORTILLA MELTS

Cheddar and Monterey Jack turn ooey gooey between layers of golden brown tortilla.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 700**

-  Yellow Onion
-  Lemon
-  Sour Cream (Contains: Milk)
-  Mixed Greens
-  Flour Tortillas (Contains: Wheat)
-  Monterey Jack Cheese (Contains: Milk)
-  Button Mushrooms
-  Apple
-  Fry Seasoning
-  Mushroom Stock Concentrate
-  Cheddar Cheese (Contains: Milk)

## START STRONG

When making your salad in step 2, squeeze the lemon directly over the apple slices and give 'em a good toss. Not only will this add a bright pop of flavor, it'll help keep the apple from browning.

## BUST OUT

- Large pan
- Small bowl
- Large bowl
- Paper towels
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Lemon 1 | 1
- Apple 1 | 2
- Button Mushrooms 4 oz | 8 oz
- Sour Cream 4 TBSP | 8 TBSP
- Fry Seasoning 1 TBSP | 2 TBSP
- Mixed Greens 2 oz | 4 oz
- Mushroom Stock Concentrate 1 | 2
- Flour Tortillas 2 | 4
- Cheddar Cheese ½ Cup | 1 Cup
- Monterey Jack Cheese ¼ Cup | ½ Cup



## 1 COOK ONION

Wash and dry all produce. Halve, peel, and thinly slice **onion**. Heat a drizzle of **oil** in a large pan over medium heat. Add onion and season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 7-9 minutes. **TIP:** Lower heat and add a splash of water if onion begins to brown too quickly.



## 2 MAKE CREMA & SALAD

While onion cooks, halve **lemon**. Halve, core, and thinly slice **apple**. Trim and thinly slice **mushrooms**. In a small bowl, combine **sour cream**, ½ **tsp Fry Seasoning** (1 tsp for 4 servings; you'll use the rest in the next step), and a squeeze of **lemon juice** to taste; season with **salt** and **pepper**. In a large bowl, toss apple and **mixed greens** with a large drizzle of **olive oil** and a squeeze of lemon juice to taste. Season with **salt** and **pepper**.



## 3 COOK MUSHROOMS

Once **onion** is softened, add **mushrooms** and **1 TBSP butter** (2 TBSP for 4 servings) to pan. Cook, stirring occasionally, until mushrooms are tender and onion is caramelized, 2-4 minutes. Season with remaining **Fry Seasoning**, **salt**, and **pepper**. Add **stock concentrate** and **2 TBSP water** (4 TBSP for 4). Cook, stirring, until liquid has mostly evaporated, 1-2 minutes. Season with **salt** and **pepper**. Turn off heat; transfer mixture to a plate. Wipe out pan.



## 4 ASSEMBLE TORTILLA MELTS

Place **tortillas** on a clean work surface. Evenly sprinkle with **cheddar**, then top with **mushroom filling** and **Monterey Jack**. Fold tortillas in half to create tortilla melts.



## 5 COOK TORTILLA MELTS

Heat a drizzle of **oil** in pan used for mushroom mixture over medium-high heat. Working in batches, add **tortilla melts** and cook until golden brown on the first side, 1-2 minutes. Flip and cook 1 minute more. Transfer to a paper-towel-lined plate.



## 6 FINISH & SERVE

Transfer **tortilla melts** to a cutting board; slice into three wedges each. Divide tortilla melts and **salad** between plates. Serve with **crema** on the side for dipping.

## GRATE SCOTT!

Mix up your next melt with shredded pepper jack, gouda, or mozzarella.



Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com

WK33NJ-8