



MIGHTY MUSHROOM TORTILLA MELTS

with Caramelized Onion & an Apple Salad

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



1 | 1
Lemon



1 | 2
Apple



4 oz | 8 oz
Button Mushrooms



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Fry Seasoning



2 oz | 4 oz
Mixed Greens



1 | 2
Mushroom Stock
Concentrate



2 | 4
Flour Tortillas
Contains: Wheat



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk

HELLO

TORTILLA MELTS

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



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 710



LEMONY TICKET

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
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663

[HelloFresh.com](https://www.hellofresh.com)



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)**, and a **squeeze of lemon juice** to taste; season with **salt** and **pepper**. (You'll use the rest of the Fry Seasoning in the next step.)
- 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.