



# PORTOBELLO MUSHROOMS WITH TRUFFLE MASH

plus a Ricotta Crostini App & Vanilla Cheesecake Dessert

## INGREDIENTS

2 PERSON | 4 PERSON

- |   |   |   |
|---|---|---|
| <br>1   2<br>Demi-Baguette<br>Contains: Soy, Wheat       | <br>¼ oz   ½ oz<br>Chives                                | <br>4 oz   8 oz<br>Ricotta Cheese<br>Contains: Milk                    |
| <br>¾ oz   1½ oz<br>Hot Honey                            | <br>1 oz   2 oz<br>Walnuts<br>Contains: Tree Nuts        | <br>12 oz   24 oz<br>Yukon Gold Potatoes*                              |
| <br>2   4<br>Portobello Mushrooms                        | <br>1 TBSP   2 TBSP<br>Black Peppercorns                 | <br>6 oz   12 oz<br>Asparagus  |
| <br>1   2<br>Mushroom Stock Concentrate                  | <br>½ oz   1 oz<br>Sliced Almonds<br>Contains: Tree Nuts | <br>2 TBSP   4 TBSP<br>Sour Cream<br>Contains: Milk                    |
| <br>2 TBSP   4 TBSP<br>Crème Fraîche<br>Contains: Milk | <br>2 g   4 g<br>Truffle Zest                          | <br>2   4<br>Vanilla Cheesecakes<br>Contains: Eggs, Milk, Soy, Wheat |

\*The ingredient you received may be a different color.

## HELLO

### CROSTINI

A sweet baguette appetizer—topped with ricotta, honey, walnuts, and chives—to savor and share while you cook!



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1270



## NO RESERVATION NEEDED

This deluxe three-course meal is the perfect reason to host a cozy night in! We've taken the stress out of meal planning so you can delight your loved ones with the details: Serve your crostini on a special platter, chill some bubbly a few hours before the meal, and brew a pot of coffee or tea to pair with dessert. It's the little things!

## BUST OUT

- Baking sheet
  - 3 Small bowls
  - Medium pot
  - Strainer
  - Zip-close bag
  - Olive oil (1 tsp | 1 tsp)
  - Cooking oil (1 TBSP | 1 TBSP)
  - Butter (3 TBSP | 6 TBSP)
  - Large pan
  - Potato masher
  - Kosher salt
  - Black pepper
- Contains: Milk



## 1 MAKE CROSTINI

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. Bring **3 TBSP butter (6 TBSP for 4 servings)** to room temperature. **Wash and dry produce.**
- Slice **baguette** crosswise into 8 rounds (**16 rounds for 4**). Thinly slice **chives**.
- Spread sliced baguette out on a baking sheet; drizzle with **olive oil**. Toast on top rack until golden brown, 5-10 minutes. (**For 4, if necessary, divide rounds between 2 baking sheets; toast on top and middle racks.**)
- Place **ricotta** in a small bowl; season with **salt** and **pepper**. Spread ricotta onto toasted baguette; drizzle with **hot honey**. Sprinkle with **walnuts** and **half the chives**.
- Serve with your favorite beverage for snacking while you prepare the rest of the meal. **TIP: Prefer to serve the crostini with the main course? Toast now and assemble right before serving!**



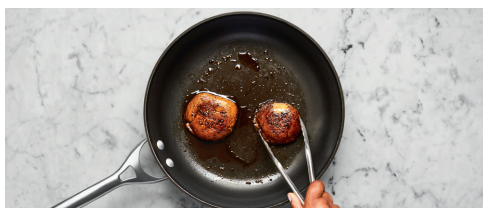
## 2 COOK POTATOES

- Dice **potatoes** into ½-inch pieces; place in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Drain and return potatoes to pot. Keep covered off heat until ready to mash.



## 3 PREP & COAT MUSHROOMS

- Meanwhile, using the tip of a spoon, remove and discard black gills from undersides of **mushrooms**. Place **peppercorns** in a zip-close bag and crush with a heavy-bottomed pan or rolling pin. Trim and discard woody bottom ends from **asparagus**.
- Rub mushrooms all over with a **drizzle of oil**. Season all over with **salt** and some of the crushed peppercorns. **TIP: It's OK if not all the peppercorns stick; you can add them to the pan sauce in the next step.**



## 4 COOK MUSHROOMS

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and cook, flipping occasionally, until tender, 7-12 minutes. **TIP: Lower heat to medium if mushrooms begin to brown too quickly.**
- Stir in **stock concentrate** and **2 TBSP water (3 TBSP for 4 servings)**. (**TIP: Add a pinch of peppercorns now if they didn't stick in step 3.**) Simmer, flipping mushrooms occasionally, until sauce has thickened and mushrooms are coated, 1-2 minutes more.
- Turn off heat; transfer everything to a shallow dish. Wipe out pan.



## 5 COOK ASPARAGUS & NUTS

- Heat a **drizzle of oil** in pan used for mushrooms over medium-high heat. Add **asparagus** and season with **salt** and **pepper**. Cook, stirring, until lightly browned and tender, 3-5 minutes. Transfer to a plate.
- Return pan to medium-high heat and add **almonds**; cook, stirring, until lightly toasted, about 1 minute.
- Season with **salt** and **pepper**. Transfer to a second small bowl.



## 6 MASH POTATOES

- Mash **potatoes** with a potato masher or fork until smooth. (**TIP: If potatoes have cooled, mash over medium-low heat.**) Stir in **sour cream, crème fraîche, 1 TBSP softened butter (2 TBSP for 4 servings; you'll use the rest in the next step)**, and as much **truffle zest** as you like until combined. (**TIP: Start with a pinch of truffle zest, then taste and add more from there if desired.**) Season generously with **salt** and **pepper**.



## 7 FINISH & SERVE

- In a third small microwave-safe bowl, combine **remaining 2 TBSP softened butter (4 TBSP for 4 servings), 1 tsp remaining chives (2 tsp for 4), salt, and pepper**. **TIP: If butter is still cold, microwave for 5-10 seconds.**
- Thinly slice **mushrooms**; divide between plates along with **mashed potatoes** and **asparagus**. Sprinkle asparagus with **almonds**. Top mushrooms with **chive butter**. Garnish with remaining chives and serve.
- Serve **cheesecakes** for dessert.

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