



Open-Faced Portobello Sandwiches

with Roasted Bell Pepper and Fresh Mozzarella

Who says sandwiches are just for lunch? Crusty ciabatta is topped with sweet roasted yellow bell peppers, hearty portobellos, and fresh mozzarella, then baked until the cheese gets perfectly golden and gooey. A simple spinach salad on the side makes this a meal for any time of day.



Prep: 15 min
Total: 30 min



level 1



veggie



nut free



Portobello
Mushrooms



Yellow Bell Pepper



Oregano



Garlic



Ciabatta
Bread



Mozzarella Cheese



Spinach



Balsamic Vinegar

Ingredients

	2 People	4 People
Portobello Mushrooms	8 oz	16 oz
Yellow Bell Pepper	1	2
Oregano	¼ oz	½ oz
Garlic	2 Cloves	4 Cloves
Ciabatta Bread	1) 2	4
Mozzarella Cheese	2) 4 oz	8 oz
Spinach	5 oz	10 oz
Balsamic Vinegar	1 T	2 T
Olive Oil*	1 T	2 T

*Not Included

Allergens

- 1) Wheat
- 2) Milk

Ruler

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Tools

Baking sheet, Medium bowl

Nutrition per person Calories: 585 cal | Fat: 20 g | Sat. Fat: 8 g | Protein: 26 g | Carbs: 79 g | Sugar: 9 g | Sodium: 820 mg | Fiber: 7 g

1



1 Prep and roast the vegetables: Wash and dry all produce.

Preheat the oven to 400 degrees. Remove the core and seeds from the **bell pepper** and cut into 4 panels. Cut the **mozzarella** into 8 slices. Finely chop the **oregano leaves**. Place the **peppers** and **portobello caps** on a baking sheet and drizzle with **olive oil**. Season with **oregano, salt, and pepper**. Roast for 15-20 minutes, until very soft.

1



2 Prep the ciabatta: Slice each **ciabatta** in half widthwise. Drizzle with **olive oil** and toast in the oven for about 5 minutes. Halve the **garlic cloves**, then rub each **ciabatta** with the cut side of the garlic.

3 Assemble the sandwiches: Once they are ready, slice the **peppers** and **portobello mushrooms** into thin strips. Place the **ciabattas** onto the baking sheet and top each with alternating layers of **mozzarella, mushrooms, and peppers**. Place in the oven for 5-6 minutes, until melted.

2



4 Toss the salad: In a medium bowl, toss the **spinach** with **1 Tablespoon balsamic vinegar** and a drizzle of **olive oil**. Season to taste with **salt and pepper**.

5 Serve the **open-faced portobello sandwiches** with the **spinach salad** and enjoy!

3



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