



Montreal Spiced Portobello Burger

with Sweet Potato Wedges

Veggie

35 Minutes



-  Portobello Mushroom
-  Artisan Bun
-  Cream Cheese
-  Parmesan Cheese
-  Chives
-  Sweet Potato
-  Montreal Spice Mix
-  Spring Mix
-  Roma Tomato
-  Lemon
-  Mayonnaise

HELLO CREAM CHEESE

Creamy cheesy goodness awaits with every bite!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove cream cheese from fridge and bring to room temperature.

Bust Out

2 Baking sheets, medium bowl, microplane/zester, measuring spoons, silicone brush, parchment paper, small bowl

Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Artisan Bun	2	4
Cream Cheese	2 tbsp	4 tbsp
Parmesan Cheese	¼ cup	½ cup
Chives	7 g	14 g
Sweet Potato	340 g	680 g
Montreal Spice Mix	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Lemon	1	1
Mayonnaise	4 tbsp	8 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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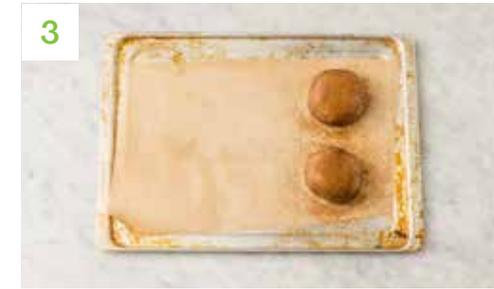
Roast sweet potatoes

Cut **sweet potatoes** into ¼-inch wedges, then toss with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, turning halfway through cooking, until golden-brown, 20-22 min.



Prep

While **sweet potatoes** roast, thinly slice the **chives**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut the **tomato** into ¼-inch slices. Combine the **chives**, **cream cheese** and **Parmesan** in a medium bowl. Set aside. Combine the **mayo**, **lemon zest** and **lemon juice** in a small bowl. Season with **pepper** and set aside.



Bake mushrooms

Pull the stems off **portobello mushrooms**. Brush the inside and outside of **mushroom caps** with **1 tsp oil** per cap. Season with **Montreal Spice Mix**. Arrange **caps** top-side up on one side of another parchment-lined baking sheet. Bake, in the **top** of the oven, until juicy and fork-tender, 10-12 min.



Toast buns & finish mushrooms

When **mushrooms** are fork-tender, flip the **caps** over and fill with the **cheese mixture**. Halve **buns**, then arrange, cut-side up, on the same baking sheet. Toast in the **top** of the oven, until **buns** are golden-brown and **cheese mixture** melts, 3-4 min. (**NOTE:** for 4 ppl toast bun halves directly on the bottom rack of the oven.)



Finish and serve

Spread **1 tbsp lemon mayo** on **each top bun**. Layer **each bottom bun** with a **mushroom cap**, **spring mix** and **tomatoes**. Top with **top bun**. Divide **burgers** and **sweet potato wedges** between plates. Serve any **remaining lemon mayo** on the side, for dipping.

Dinner Solved!