



Portobello Mozza Burgers

with Crispy Shallots and Spinach Salad

Veggie

30 Minutes



Portobello Mushroom



Brioche Bun



Mozzarella Cheese, shredded



Whole Grain Mustard



Mayonnaise



Balsamic Vinegar



Baby Spinach



Salad Topping Mix



Crispy Shallots



Roma Tomato



Garlic Salt

HELLO PORTOBELLO MUSHROOMS

These hearty mushrooms are simply grown-up cremini mushrooms!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, silicone brush, large bowl, parchment paper, small bowl, whisk

Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Brioche Bun	2	4
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Whole Grain Mustard	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Balsamic Vinegar	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Salad Topping Mix	28 g	56 g
Crispy Shallots	28 g	56 g
Roma Tomato	160 g	320 g
Garlic Salt	¼ tsp	½ tsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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 mushrooms

- Pull stems off **mushroom caps**, then discard.
- Brush **mushroom caps** all over with **2 tsp oil** (dbl for 4 ppl). Season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**.
- Arrange **mushroom caps** on a parchment-lined baking sheet, top-side up.
- Roast in the **middle** of the oven until **mushrooms** are juicy and fork-tender, 10-12 min.



Finish mushrooms and toast buns

- Once **mushrooms** are fork-tender, transfer to a cutting board. Cut **mushrooms** into ½-inch slices.
- Transfer back to the same baking sheet. Sprinkle **cheese** over **mushrooms**.
- Roast in the **middle** of the oven until **cheese** melts, 3-4 min.
- Remove from the oven and set **mushrooms** aside to cool slightly, 5 min.
- Meanwhile, arrange **buns** directly on the **top** rack of the oven, cut-side up. Toast until **buns** are golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



Prep

- Meanwhile, slice **1 tomato** (2 for 4 ppl) into ½-inch rounds.
- Cut **1 tomato** (2 for 4 ppl) into ½-inch pieces.
- Halve **buns**.



Dress spinach

- Whisk together **vinegar**, **remaining mustard**, **½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl.
- Add **spinach**, then toss to combine.
- Season with **salt** and **pepper**, to taste.



Make mustard mayo

- Stir together **mayo** and **half the mustard** in a small bowl. Set aside.



Finish and serve

- Spread **mustard mayo** over **buns**.
- Stack **mozza portobellos**, **crispy shallots**, **sliced tomatoes** and **some dressed spinach** on **bottom buns**. Close with **top buns**.
- Add **salad topping mix** and **chopped tomatoes** to the bowl with **remaining dressed spinach**. Toss to combine.
- Divide **burgers** and **salad** between plates.

Dinner Solved!