



SMOKY STUFFED MUSHROOMS

with Tomato Quinoa and Cheesy Breadcrumbs



HELLO SMOKED PAPRIKA

This Spanish-style powdered red pepper is proof that where there's smoke, there's flavor.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 560**

-  Beefsteak Tomato
-  Fry Seasoning
-  White Quinoa
-  Panko Breadcrumbs
(Contains: Wheat)
-  Scallions
-  Thai Chili
-  Smoked Paprika
-  Portobello Mushrooms
-  Mozzarella Cheese
(Contains: Milk)

START STRONG

Broiler heat can vary widely, which is why sight is your best guide for telling when the crust is done in step 6: keep an eye on the portobellos while they're under the flame and check for any burning.

BUST OUT

- Small pot
- Baking sheet
- Small pan
- Small bowl
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Olive oil (2 TBSP | 4 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Thai Chili 1 | 1
- Fry Seasoning 1 TBSP | 2 TBSP
- Smoked Paprika 1 tsp | 2 tsp
- Quinoa ½ Cup | 1 Cup
- Portobello Mushrooms 2 | 4
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Mozzarella Cheese ½ Cup | 1 Cup
- Beefsteak Tomato 1 | 2

HELLO WINE



PAIR WITH

Noche en Blanco Campo de Borja
Garnacha-Syrah, 2015

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



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 425 degrees. Trim, then thinly slice scallions, keeping greens and whites separate. Split open chili and remove seeds; finely mince flesh. **TIP:** Wash your hands after to avoid spreading the heat.



4 ROAST MUSHROOMS

Brush portobellos with 2 TBSP olive oil. Season with salt and pepper, then rub all over with remaining fry seasoning and smoked paprika. Arrange smooth-side up on a baking sheet. Roast in oven until tender, 10-15 minutes. Once done, preheat broiler to high.



2 START QUINOA

Melt 1 TBSP butter in a small pot over medium-high heat. Add scallion whites, half the fry seasoning, half the smoked paprika, and 1 tsp chili (use more or less to taste). Cook, stirring, until fragrant, about 30 seconds. Stir quinoa, 1 cup water, and a large pinch of salt into pot. Cover pot and bring to a boil.



5 TOAST PANKO AND FLUFF QUINOA

While portobellos roast, melt 1 TBSP butter in a small pan over medium heat. Add panko and toast, stirring frequently, until golden brown, 3-4 minutes. Season with salt and pepper. Transfer to a small bowl, then stir in mozzarella and set aside. Core and dice tomato. Fluff quinoa with a fork once tender, then stir in tomato. Season with salt and pepper.



3 SIMMER QUINOA AND PREP MUSHROOMS

Once quinoa is boiling, reduce heat under pot to low and let simmer until quinoa is tender, about 15 minutes. Meanwhile, remove gills from underside of portobellos with a spoon and trim away any large pieces of stem.



6 FINISH AND SERVE

Flip roasted portobellos so that smooth side faces down, then fill with ½ cup quinoa mixture each. Sprinkle panko mixture over stuffed portobellos. Place under broiler and let cheese melt, about 3 minutes. Divide remaining quinoa mixture between plates, then top with stuffed portobellos. Garnish with scallion greens.

ENCORE!

Try stuffing quinoa into roasted peppers or squash boats.

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