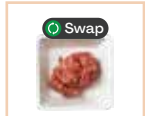




SuperQuick Beef and Mushroom Melt with Mozzarella Cheese

15 Minutes



Ground Turkey
250 g | 500 g

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Ground Beef
250 g | 500 g



Sandwich Bun
2 | 4



Beef Stock Powder
1 tbsp | 2 tbsp



Mozzarella Cheese, shredded
3/4 cup | 1 1/2 cups



Onion, sliced
56 g | 113 g



Mushrooms
113 g | 227 g



Spring Mix
56 g | 113 g



Ranch Dressing
2 tbsp | 4 tbsp



Salad Topping Mix
28 g | 56 g



Garlic Spread
2 tbsp | 4 tbsp

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.

Pantry items | Salt, pepper

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring cups

1



Cook beef and onions

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Swap | Ground Turkey

- Heat a large non-stick pan over high heat.
- When hot, add **beef** and **onions** to the dry pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 3-4 min. **
- Carefully drain and discard excess fat.
- Season with **salt** and **pepper**.

2



Prep and cook veggies

- While **beef** cooks, thinly slice **mushrooms**.
- Once **beef** is cooked, add **mushrooms** and **half the garlic spread** to the pan.
- Cook, stirring often, until **mushrooms** have softened, 2-3 min.

3



Finish filling and toast buns

- Add **half the beef stock powder** (use all for 4 ppl) and $\frac{1}{4}$ **cup** ($\frac{1}{2}$ cup) **water**. Cook, stirring often, until slightly thickened, 1-2 min.
- Remove the pan from heat, then top with **cheese** and cover to allow **cheese** to melt.
- Meanwhile, halve **buns** and spread **cut sides** with **remaining garlic spread**.
- Arrange on a baking sheet, cut-sides up, then broil until golden-brown, 1-2 min. (**TIP**: Keep an eye on buns so they don't burn!)

4



Finish and serve

- Add **spring mix** to a large bowl.
- Drizzle **ranch dressing** over top, then toss to combine.
- Top with **salad topping mix**.
- Divide **filling** between **buns**.
- Divide **melts** and **salad** between plates.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1 | Cook turkey and onions

Swap | Ground Turkey

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**. **

** Cook to a minimum internal temperature of 74°C/165°F.