

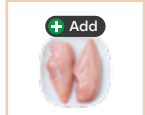


Open-Faced Mushroom Melts

with Balsamic Onions and Potato Wedges

Veggie

35 Minutes



Chicken Breasts
2 | 4

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](https://www.hellofresh.ca)



- Russet Potato
2 | 4
- Mushrooms
227 g | 454 g
- Red Onion
1 | 2
- Chives
7 g | 14 g
- Mozzarella Cheese, shredded
¾ cup | 1 ½ cups
- Balsamic Glaze
2 tbsp | 4 tbsp
- Ciabatta Roll
2 | 4
- Mayonnaise
4 tbsp | 8 tbsp
- Crispy Shallots
28 g | 56 g
- Whole Grain Mustard
1 tbsp | 2 tbsp
- 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 | Sugar, oil, salt, pepper

Cooking utensils | 2 Baking sheets, measuring spoons, parchment paper, small bowl, small microwavable bowl, large non-stick pan

1



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch wedges.
- Melt **garlic spread** in a small microwavable bowl or a small pan over low heat.
- Add **potatoes** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.) Drizzle with **half the melted garlic spread**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

2



Prep and cook mushrooms

- Meanwhile, thinly slice **mushrooms**.
- Thinly slice **chives**.
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **remaining garlic spread**, then **mushrooms**. Cook, stirring often, until softened, 5-6 min. Season with **pepper**.
- Remove the pan from heat. Transfer to a plate, then cover to keep warm.

3



Finish prep

- + Add | **Chicken Breasts**
- Peel, then cut **onion** into ¼-inch pieces.
- Add **mayo** and **half the chives** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

4



Make balsamic onions

- Reheat the same pan (from step 2) over medium. When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **onions**. Cook, stirring occasionally, until softened, 2-3 min.
- Add **balsamic glaze**, **mustard**, **2 tbsp** (4 tbsp) **water** and **2 tsp** (4 tsp) **sugar**.
- Cook, stirring occasionally, until some liquid has evaporated and **onions** are jammy, 3-4 min. (**TIP:** Use a fork to help break down onions!) Season with **salt** and **pepper**.

5



Toast rolls

- Meanwhile, halve **ciabatta rolls**. Arrange on another parchment-lined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)

6



Finish and serve

- + Add | **Chicken Breasts**
- Spread **balsamic onions** over **rolls**. Top with **mushrooms** and **cheese**. Return to the **top** of oven and bake until **cheese** melts, 5-6 min.
- Divide **open-faced mushroom melts** and **potato wedges** between plates.
- Sprinkle with **crispy shallots** and **remaining chives**.
- Serve **chive mayo** alongside for dipping.

Measurements
within steps

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

3 | Finish prep and cook chicken

+ Add | **Chicken Breasts**

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Reheat the same pan (from step 2) over medium. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue to cook until cooked through, 6-7 min.**

Transfer to a cutting board to rest. Carefully wipe the pan clean. Reuse the same pan to cook **balsamic onions** in step 4.

6 | Finish and serve

+ Add | **Chicken Breasts**

Thinly slice **chicken**. Spread **balsamic onions** over **rolls**. Top with **mushrooms**, **chicken** and **cheese**. Return to the **top** of oven and bake until **cheese** melts, 5-6 min.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



Issue with your meal? Scan the QR code to share your feedback.