

DINNERLY



Open-Faced Portobello "Cheesesteak" Sandwich

with Oven Fries



40min



2 Servings

Prepare yourselves Dinnerlyheads, because we're about to blow your mind. You don't have to be a meat-eater to enjoy a good ol' cheesesteak! We swapped the beef for hearty and savory portobello mushrooms, paired with caramelized onions, sautéed peppers, and a creamy cheese sauce. Dreams really do come true. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- 6 oz portobello mushroom
- 1 medium red onion
- 4 oz roasted red peppers
- ¼ oz granulated garlic
- 2 oz shredded fontina ⁷
- 1 baguette ¹

WHAT YOU NEED

- all-purpose flour ¹
- olive oil
- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar)
- ½ cup milk ⁷

TOOLS

- rimmed baking sheet
- medium skillet
- small saucepan

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

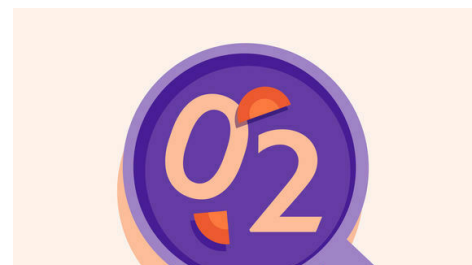
Calories 790kcal, Fat 31g, Carbs 106g, Protein 25g



1. Prep fries

Preheat oven to 450°F with a rimmed baking sheet on a rack in the upper third.

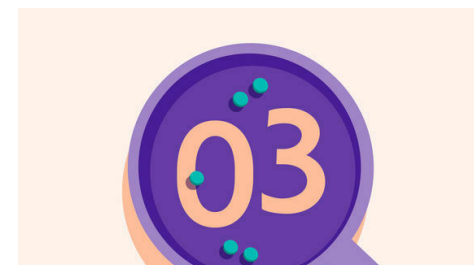
Scrub **potatoes**, then cut lengthwise into ¼-inch thick fries. In a large bowl, toss with **1 tablespoon flour**, **2 teaspoons oil**, and season with **salt** and **pepper**.



2. Roast fries & prep

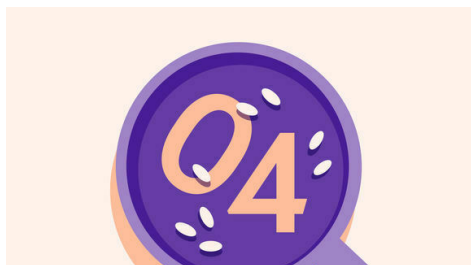
Carefully transfer **fries** to preheated baking sheet; spread into a single layer. Roast on upper oven rack until tender and browned, about 16–20 minutes. Reduce oven to 200°F to keep warm until step 5.

Remove stems from **mushrooms** and cut caps into ¼-inch slices. Halve and thinly slice **onion**. Thinly slice **red peppers** into strips, if necessary.



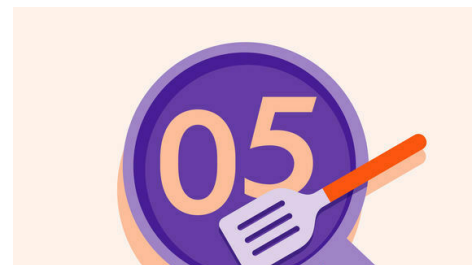
3. Cook onions & mushrooms

Heat **1 tablespoon oil** in a medium skillet over medium. Add **onions** and **mushrooms**; season with **salt**. Cook until onions are softened and caramelized, and mushrooms are browned in spots, 12–14 minutes. Stir in **peppers**, **½ teaspoon granulated garlic**, and **1 tablespoon vinegar**; cook, 30 seconds more. Cover to keep warm off heat until step 5.



4. Make cheese sauce

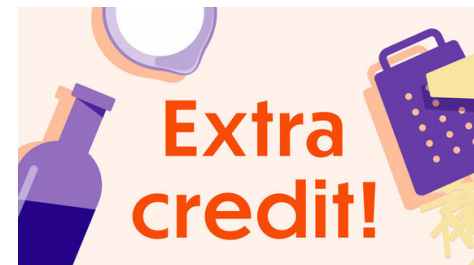
Heat **1 tablespoon oil** in a small saucepan over medium. Add **½ tablespoon flour**; cook, stirring, until toasted, about 30 seconds. Whisk in **½ cup milk** and **¼ teaspoon salt**; simmer until slightly thickened, about 2 minutes. Off heat, whisk in **fontina** until melted. Season to taste with **salt** and **pepper**.



5. Finish & serve

Remove fries from oven; switch oven to broil. Halve **baguette** lengthwise; place directly on top oven rack and broil until toasted, about 2 minutes (watch closely as broilers vary). Top with **mushrooms**, **peppers**, and **onions**. Dollop **cheese sauce** over top.

Serve open-faced "**cheesesteak**" **sandwiches** with **fries** and **remaining cheese sauce** alongside for dipping. Enjoy!



6. Did you know?

Research shows that about ⅓ of food in US grocery stores is thrown out. Here at Dinnerly, we only buy what we need, when we need it, which is why <1% of our food goes to waste. On top of that, we are committed to cutting our food loss and waste by another 50% by 2030.