



## Double Portobello Mushroom "Burger"

with Cheddar & Sweet Potato Oven Chips



40-50min



2 Servings

If you don't have a grill or a grill pan, preheat the broiler with a rack in the upper third. Transfer mushrooms to a rimmed baking sheet and broil on top rack until tender and lightly charred, flipping halfway through, 6-8 minutes total. Top mushrooms with cheese, then broil just until cheese is melted, about 1 minute more. Broil buns directly on the oven rack until toasted, 1-2 minutes (watch closely).

## What we send

- 1 sweet potato
- ¼ oz chipotle chili powder
- 2 (6 oz) portobello mushrooms
- 1 romaine heart
- 1 plum tomato
- 1½ oz pepperoncini <sup>12</sup>
- 2 (1 oz) mayonnaise <sup>3,6</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 potato buns <sup>1,7,11</sup>

## What you need

- neutral oil
- balsamic vinegar (or red wine vinegar)

## Tools

- rimmed baking sheet
- grill or grill pan

## Cooking tip

No grill or grill pan? See the front of the recipe card for alternative cooking instructions.

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 780kcal, Fat 52g, Carbs 68g, Protein 24g



### 1. Roast sweet potatoes

Preheat oven to 425°F with a rack in the upper third. Scrub **sweet potato**; halve lengthwise, then cut crosswise into ¼-inch thick half moons. On a rimmed baking sheet, toss sweet potatoes with **2 tablespoons oil** and **½ teaspoon chipotle chili powder**; season with **salt** and **pepper**. Roast on upper oven rack until golden brown, 20-25 minutes.



### 4. Grill buns

Preheat a grill pan over high, if using. Transfer **buns** to grill or grill pan and cook until lightly toasted, 2-3 minutes (watch closely).



### 2. Prep mushrooms

Preheat a grill on high, if using. Remove and discard stems from **portobello mushrooms**. Use a spoon to scrape the dark brown/black gills from the insides of mushrooms. Drizzle mushrooms with **1 tablespoon each of vinegar and oil**; use your fingers to massage into mushrooms. Season all over with **salt** and **pepper**.



### 5. Grill mushrooms

Transfer **portobello mushrooms** to grill or grill pan. Cook over medium-high, covered, until lightly charred and tender, 3-4 minutes per side. Top with **cheddar**, cover, and cook until cheese is melted, about 1 minute more.



### 3. Prep toppings

Separate **lettuce leaves**. Thinly slice **tomato**. Coarsely chop **pepperoncini**. In a small bowl, stir to combine **all of the mayonnaise** and **pepperoncini**; season to taste with **salt** and **pepper**.



### 6. Finish & serve

Serve **grilled portobello mushrooms** on **toasted buns** topped with **pepperoncini mayo**, **lettuce**, and **tomatoes**. Serve with **sweet potatoes** alongside. Enjoy!