

MARLEY SPOON



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
- 2 (1 oz) mayonnaise ^{1,3}
- 2 artisan buns ^{1,2,3,4}
- 2 oz shredded cheddar-jack blend ²

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

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 920kcal, Fat 57g, Carbs 89g, 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!