



Italian-Style Cheesy Portobello "Burger"

with Pesto Mayo & Tuscan Fries



40-50min



2 Servings

This Italian-style portobello mushroom "burger" was amore at first sight! We top whole portobello mushroom caps with gooey mozzarella, sliced pepperoncini, and herby pesto mayo, all nestled into toasted ciabatta rolls. Our secret ingredient to the oven fries? A quick toss with Tuscan spice for a big flavor payoff.

What we send

- 2 potatoes
- 1 plum tomato
- 3¾ oz mozzarella ⁷
- 1½ oz pepperoncini ¹⁷
- 1 oz mayonnaise ^{3,6}
- 2 oz basil pesto ⁷
- 2 ciabatta rolls ¹
- 6 oz portobello mushroom
- ¼ oz Tuscan spice blend

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 49g, Carbs 94g, Protein 29g



1. Make fries

Preheat oven to 450°F with a rack in the lower third.

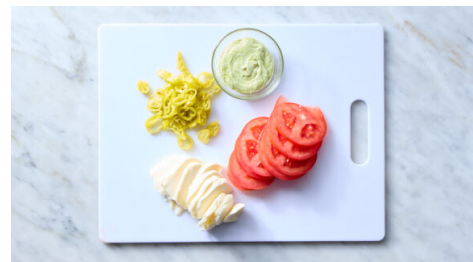
Scrub **potatoes**, then cut into ½-inch thick fries. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**; season with **salt** and **pepper**. Spread in an even layer and roast on lower oven rack until golden and crisp on underside, about 20 minutes.



4. PORTOBELLO VARIATION

Drizzle **portobello mushrooms** with **oil**. Season all over with **salt** and **pepper**.

Heat **1 teaspoon oil** in a medium skillet over medium high. Add **portobello mushrooms** and cook until tender and browned on both sides, 2-3 minutes per side.



2. Prep ingredients

Meanwhile, thinly slice **tomato** and **mozzarella**, keeping separate. Thinly slice **pepperoncini**, if desired.

In a small bowl, mix to combine **mayo** with **1 tablespoon pesto**.



5. Melt cheese

Top **portobello mushrooms** with **mozzarella**. Reduce heat to medium and add **1 tablespoon water** to skillet; immediately cover. Cook until cheese is melted, 1-2 minutes more.



3. Toast bread

Brush **cut sides of buns** with **remaining pesto** (if buns look dry, drizzle with oil).

Flip **fries** and push to one side of the baking sheet, placing buns on opposite side. Return to oven and cook until fries are well done and bread is toasted, 12-15 minutes more.



6. Serve

Toss **fries** directly on baking sheet with **salt** and **1 tablespoon Tuscan spice blend**. Top **buns** with **tomatoes**, **portobello "burgers"**, **pesto mayo**, and **sliced pepperoncini**. Enjoy!