

DINNERLY



Cheesy Mediterranean Portobello "Burger"

with Zesty Potato Wedges



30-40min



2 Servings

Za'atar—a popular Middle Eastern seasoning—is basically perfect. It brings a ton of flavor without adding any heat. Since za'atar is perfect, these crispy potato wedges, kissed with za'atar seasoning, are also perfect. Come to think of it, portobello mushroom burgers are also perfect. What we're saying here is, this whole meal is perfect. We've got you covered!

WHAT WE SEND

- 1 russet potato
- ¼ oz za'atar spice blend ¹¹
- 6 oz portobello mushroom
- ¼ oz harissa spice blend
- 2 ciabatta rolls ¹
- 2 oz shredded fontina ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- ketchup

TOOLS

- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

Wheat (1), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 31g, Carbs 100g, Protein 22g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato** and cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil, 2 tablespoons of the za'atar spice, ½ teaspoon salt, and several grinds of pepper**. Spread in an even layer, then roast on lower rack until golden and crisp, about 25 minutes (no need to flip).



4. Cook "burgers"

Add **portobello "burgers"** to same skillet and cook over medium-high until well browned on one side, about 3 minutes. Flip, top each "burger" with **cheese**, and cover. Cook until cheese is melted and "burgers" are tender, about 2 minutes. Transfer portobello "burgers" to **rolls**.



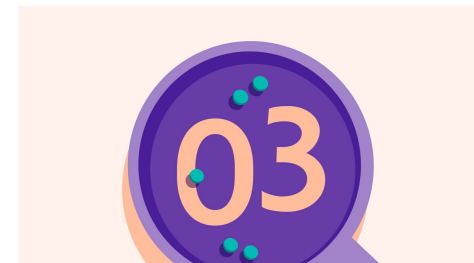
2. PORTOBELLO VARIATION

Drizzle **portobello mushrooms** with **oil**. Season all over with **¾ teaspoon of the harissa spice, salt, and pepper**.



5. Season ketchup & serve

In a small bowl, stir together **¾ teaspoon of the harissa spice** and **¼ cup ketchup**. Serve **Mediterranean portobello "cheeseburgers"** with **zesty potato wedges**, alongside and **harissa ketchup** for dipping. Enjoy!



3. Toast rolls

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Split **rolls** and add, cut-sides down, to skillet; toast until lightly browned, about 1 minute (watch closely). Transfer rolls to plates.



6. Make it picky eater proof

Keep the harissa off of any "burgers" destined for a picky palate!