



### In your box

- 12 oz. Yukon Potatoes
- 10 oz. Cremini Mushrooms
- 1 ½ oz. Sliced Cheddar Cheese
- 2 tsp. Buttermilk-Dill Seasoning
- 🔪 ½ oz. Crispy Jalapeños
- 3 oz. BBQ Sauce
- 1 Roma Tomato
- 2 Green Onions
- 2 Brioche Buns

### Customize It Options

- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 12 oz. Diced Boneless Skinless Chicken Breasts

\*Contains: milk, eggs, wheat

### You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Large Non-Stick Pan

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Classic Meal Kit



## Smoky-Sweet Mushroom Sandwich

with cheddar and oven-roasted potato wedges

NUTRITION per serving—Calories: 736, Carbohydrates: 110g, Sugar: 30g, Fiber: 6g, Protein: 22g, Sodium: 1625mg, Fat: 25g, Saturated Fat: 8g  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

**35-45 min.**

Cook Within

**7 days**

Difficulty Level

**Intermediate**

Spice Level

**Mild**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**



### 1. Roast the Potato Wedges

- Cut **potatoes** into ½" wedges and pat dry.
- Place wedges on prepared baking sheet and toss with 2 tsp. **olive oil**, **seasoning blend**, and a pinch of **pepper**. Massage oil, seasoning blend, and pepper into wedges.
- Spread into a single layer and roast in hot oven until lightly browned, 15-18 minutes, tossing wedges halfway through.
- While wedges roast, prepare ingredients.



### 2. Prepare the Ingredients

- Coarsely chop **mushrooms**.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Core **tomato** and cut into ½" rounds.

### Customize It Instructions

- Meat lovers! If adding protein, season with a pinch of **salt** and **pepper** and cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. If using **diced chicken**, pat dry and stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **steak strips**, separate into a single layer and pat dry. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. Add to sandwich as desired.



### 3. Toast the Buns

- Place a large non-stick pan over medium-high heat.
- Add **buns** to hot, dry pan, cut-side down. Toast buns until golden-brown, 2-3 minutes.
- Remove buns to a plate. Reserve pan; no need to wipe clean.



### 4. Cook the Mushrooms

- Return pan used to toast buns to medium-high heat and add 2 tsp. **olive oil**. Add **mushrooms**, **white portions of green onions**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until mushrooms are browned, 4-6 minutes.
- Remove from burner. Stir in **BBQ sauce** until mushrooms are coated.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping bottom **bun** with **tomato**, **mushroom mixture**, **cheese**, **crispy jalapeños** (to taste), and top bun. Garnish potatoes with **green portions of green onions**. Bon appétit!