

Portobello Mushroom Caprese Burger

WITH HERBY FRIES

Culinary Collection



Prep & Cook Time

30-40 MIN

Cook Within

7 DAYS

You Will Need

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

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

- 1 Roma Tomato
- 1 tsp. Garlic Pepper
- 1 tsp. Chimichurri Seasoning
- 2 Russet Potatoes
- 2 Portobello Mushrooms
- 1 oz. Basil Pesto
- ½ fl. oz. Balsamic Glaze
- 2 Potato Rolls
- .3 oz. Butter
- 1 ½ oz. Mozzarella Cheese Slices

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/26289

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes
- Prepare two baking sheets with foil and cooking spray
- Only half the **chimichurri seasoning** is used in this recipe
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Roast the Fries

- Cut **potatoes** into ¼"-thick fries and pat dry. Place fries on one prepared baking sheet and toss with 1 Tbsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Spread into a single layer.
- Roast in hot oven until lightly browned, 25-30 minutes, tossing fries once halfway through.
- Carefully remove from oven. Season with half the **chimichurri seasoning** (remaining is yours to use as you please!) and gently toss to combine. *Sheet will be hot! Use a utensil.*
- While fries roast, continue recipe.



2. Prepare the Ingredients

- Core **tomato** and cut into ¼" rounds.
- Trim excess stems off **mushrooms**.



3. Toast the Rolls

- Place a large non-stick pan over medium-high heat. Add **butter** to hot pan and let melt, 30-60 seconds.
- Add **rolls**, cut-side down, and toast until golden-brown, 1-2 minutes.
- Remove from burner. Transfer to a plate.



4. Cook the Mushrooms

- Place **mushrooms** on second prepared baking sheet and top with 1 tsp. **olive oil**, **garlic pepper**, and a pinch of **salt**. Massage oil and seasoning into both sides of mushrooms. Place gill-side down on baking sheet.
- Roast in hot oven until lightly browned and tender, 10-12 minutes, flipping once halfway through.



5. Add Cheese and Finish Dish

- Carefully remove from oven. Top **mushrooms** with **cheese**.
- Roast in hot oven until cheese is melted, 1-2 minutes.
- Carefully remove from oven.
- Plate dish as pictured on front of card, topping bottom **roll** with mushroom, **pesto**, **balsamic glaze**, **tomatoes**, and top roll. Bon appétit!