



In your box

- 1 Red Onion
- 6 oz. Cremini Mushrooms
- 1 Lemon
- 2 Mini Baguettes
- 1 Roma Tomato
- ½ oz. Grated Parmesan Cheese
- 1 Tbsp. Basil Pesto
- 1 tsp. Sugar
- 3 oz. Sliced White Cheddar Cheese
- 2 oz. Spinach

CONTAINS milk, wheat, soy



Diner-Style Mushroom Melt

with pesto spinach salad

NUTRITION per serving—Calories: 692, Carbohydrates: 87g, Fat: 27g, Protein: 28g, Sodium: 1487mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level ● ○ ○ ○
Easy

Spice Level ○ ○ ○ ○
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, 2 Mixing Bowls, Medium Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **425 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Prepare the Ingredients

- Peel and halve **onion**. Slice halves into thin strips.
- Quarter **mushrooms**.
- Halve and juice **lemon**.
- Halve **baguettes** and hollow out top and bottom halves of each, leaving a layer of crust.
- Core **tomato** and cut into ¼” dice.
- Place **bread innards** in a mixing bowl and toss with 1 tsp. **olive oil** and **Parmesan**. Reserve hollowed out baguettes.



2

Cook the Filling

- Place a medium non-stick pan over medium-high heat. Add 1 tsp. **olive oil**, **red onion**, and **mushrooms** to hot pan and stir occasionally until browned, 4-5 minutes.
- Remove from burner and season with ¼ tsp. **salt** and ¼ tsp. **pepper**.



3

Make the Vinaigrette

- In another mixing bowl, whisk together **pesto**, **sugar**, 1 tsp. **lemon juice**, and 2 tsp. **olive oil**.



4

Bake the Sandwiches and Croutons

- Place **baguette halves** on one half of prepared baking sheet and place **filling** in wells of bottom halves. Top filled bread with **cheese slices**. Place **bread innards** on empty half of baking sheet.
- Bake until cheese is melted and bread innards (croutons) are golden brown, 5-8 minutes.



5

Finish the Dish

- Toss **spinach** and **tomato** in bowl with dressing and top with **croutons**.
- Plate dish as pictured on front of card. Bon appétit!