



Rich Cheesy Truffle Portobello Mushrooms with a Breadcrumb Topping and Chives

Special Sides 30-35 Minutes • Veggie

6A

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Portobello Mushrooms



Chives



Garlic Clove



Grated Hard Italian Style Cheese



Creme Fraiche



Breadcrumbs



Truffle Zest

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, baking paper, garlic press and bowl.

Ingredients

Ingredients	Quantity
Portobello Mushrooms**	2
Chives**	1 bunch
Garlic Clove**	1
Grated Hard Italian Style Cheese** 7) 8)	40g
Creme Fraiche** 7)	75g
Breadcrumbs 13)	25g
Truffle Zest	1 sachet

Pantry	Quantity
Oil for the Breadcrumbs*	1 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	156g	100g
Energy (kJ/kcal)	1194 /285	768 /184
Fat (g)	21.5	13.8
Sat. Fat (g)	11.7	7.5
Carbohydrate (g)	13.9	8.9
Sugars (g)	1.8	1.2
Protein (g)	9.6	6.2
Salt (g)	0.89	0.57

*Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).*

Allergens

7) Milk 8) Egg 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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1



Bring on the Mushrooms

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Remove and discard the **portobello stems**, leaving the **mushrooms** whole.
- Put the **mushrooms** onto a large, lined, lightly oiled baking tray, cut-side down.
- Season with **salt** and **pepper**. Once the oven is hot, bake on the middle shelf until softened, 12-15 mins.

2



Prep the Cheesy Filling

- Meanwhile, finely chop the **chives** (use scissors if easier). Peel and grate the **garlic** (or use a garlic press).
- In a small bowl, combine the **hard Italian style cheese**, **creme fraiche**, **garlic** and **three quarters** of the **chives**.
- In a separate medium bowl, combine the **breadcrumbs** and the **oil for the breadcrumbs** (see pantry for amount).
- Once softened, remove the **mushrooms** from the oven and flip, cut-side up. Stuff evenly with the **cheese mixture** and top with the **breadcrumbs**. Return to the oven until golden, a further 12-15 mins.

3



The Finishing Touches

- Once cooked, remove from the oven and add to a serving platter.
- Sprinkle over the **truffle zest** and remaining **chives** to finish.

Enjoy!