



# Pesto & Mozzarella Portobello Burger

with Balsamic Onion and Wedges

Classic 30-35 Minutes • 1 of your 5 a day • Veggie

4



Potatoes



Roasted Spice  
and Herb Blend



Portobello Mushrooms



Onion



Mozzarella



Pesto



Balsamic Vinegar



Burger Buns

#### Pantry Items

Oil, Salt, Pepper, Sugar, Mayonnaise

## 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, frying pan, saucepan and kitchen paper.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Roasted Spice and Herb Blend	1 sachet	1 sachet	2 sachets
Portobello Mushrooms**	2	3	4
Onion	1	1½	2
Mozzarella** 7)	1 ball	1½ balls	2 balls
Pesto 7)	32g	48g	64g
Balsamic Vinegar 14)	12ml	18ml	24ml
Burger Buns 13)	2	3	4
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Sugar*	1 tsp	1½ tsp	2 tsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	548g	100g
Energy (kJ/kcal)	3089/738	564/135
Fat (g)	30.6	5.6
Sat. Fat (g)	8.9	1.6
Carbohydrate (g)	95.9	17.5
Sugars (g)	16.4	3.0
Protein (g)	21.9	4.0
Salt (g)	2.01	0.37

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

## Allergens

7) Milk 13) Cereals containing gluten 14) Sulphites

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, mollusc, 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 Prep the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel).

Pop the **wedges** onto a large baking tray. Sprinkle over the **roasted spice and herb blend**. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## 4 Get Stuffing

While everything fries, drain the **mozzarella** and squeeze out as much liquid as you can. Pat dry with kitchen paper, then tear into small pieces.

Divide the **mozzarella** between the **mushrooms**. Drizzle over the **pesto** and season with **salt** and **pepper**.

Bake on the middle shelf of your oven until the **cheese** has melted, 8-10 mins.

Meanwhile, once the **onions** are golden, add the **sugar** (see pantry for amount) and **balsamic vinegar**. Cook until caramelised, 1-2 mins more.



## 2 Mushroom Time

Meanwhile, remove the stems from the **portobello mushrooms** (but leave the mushroom whole).

Heat a drizzle of **oil** in a large frying pan on high heat.

Once hot, fry the **mushrooms** until golden brown, 4-5 mins, then turn over and cook for a further 4-5 mins. Transfer them, stem-side up, to another baking tray.



## 5 Finishing Touches

Halve the **burger buns**. Pop onto the baking tray with the **mushrooms** and back into the oven to warm through, 2-3 mins.



## 3 Fry the Onion

While the **mushrooms** are frying, halve, peel and thinly slice the **onion**.

Heat a drizzle of **oil** in a medium saucepan on medium heat.

Once hot, add the **onion**, season with **salt** and **pepper** and fry, stirring occasionally, until golden, 10-12 mins.



## 6 Assemble and Serve

When everything's ready, carefully drain any excess liquid from the **portobello mushrooms**.

Spread the **mayonnaise** (see pantry for amount) over the **bun lids**. Top the **bases** with the **stuffed mushrooms** and the **balsamic onions**, then sandwich shut with the **bun lids**.

Serve the **burgers** with the **wedges** on the side.

## Enjoy!