



INGREDIENTS

2 PERSON | 4 PERSON

1 2 Yellow Onion	1 1 Lemon	1 2 Apple
4 oz 8 oz Button Mushrooms	4 TBSP 8 TBSP Sour Cream Contains: Milk	1 TBSP 2 TBSP Fry Seasoning
2 oz 4 oz Mixed Greens	1 2 Mushroom Stock Concentrate	2 4 Flour Tortillas Contains: Wheat
½ Cup 1 Cup Cheddar Cheese Contains: Milk	¼ Cup ½ Cup Monterey Jack Cheese Contains: Milk	



HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Chicken Breast
Strips

Calories: 830

MIGHTY MUSHROOM TORTILLA MELTS

with Caramelized Onion & an Apple Salad



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 650



HELLO FRESH

HELLO

TORTILLA MELTS

Cheddar and Monterey Jack turn ooey gooey between layers of golden-brown tortilla.

LEMONY TICKET

When making your salad in step 2, squeeze the lemon directly over the apple slices and give 'em a good toss. Not only will this add a bright pop of flavor, it'll help keep the apple from browning.

BUST OUT

- Large pan
- Small bowl
- Large bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP | 1 TBSP**)
- Olive oil (**1 tsp | 1 tsp**)

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*Chicken is fully cooked when internal temperature reaches 165°.



1 COOK ONION

- Wash and dry produce.
- Halve, peel, and thinly slice onion.
- Heat a drizzle of oil in a large pan over medium heat. Add onion; season with salt and pepper. Cook, stirring occasionally, until softened, 7-9 minutes. **TIP:** Lower heat and add a splash of water if onion begins to brown too quickly.

 Pat chicken* dry with paper towels. Once onion is softened, increase heat to medium high. Add chicken and cook, stirring occasionally, until browned, 5 minutes (**it'll finish cooking later**).



2 MAKE CREMA & SALAD

- While onion cooks, halve lemon. Halve, core, and thinly slice apple. Trim and thinly slice mushrooms (skip if your mushrooms are pre-sliced!).
- In a small bowl, combine sour cream, $\frac{1}{2}$ tsp Fry Seasoning (1 tsp for 4 servings), and a squeeze of lemon juice to taste; season with salt and pepper. (You'll use the rest of the Fry Seasoning in the next step.)
- In a large bowl, toss apple and mixed greens with a drizzle of olive oil and a squeeze of lemon juice to taste. Season with salt and pepper.



3 COOK MUSHROOMS

- Once onion is softened, add mushrooms and a drizzle of oil to pan. Cook, stirring occasionally, until mushrooms are tender and onion is caramelized, 2-4 minutes. Season with salt, pepper, and remaining Fry Seasoning.
- Add stock concentrate and 2 TBSP water (4 TBSP for 4 servings). Cook, stirring, until liquid has mostly evaporated, 1-2 minutes. Season with salt and pepper. **TIP:** For an extra-rich filling, stir in 1 TBSP butter (2 TBSP for 4).
- Turn off heat; transfer filling to a plate. Wipe out pan.

 Cook through this step as instructed, adding mushrooms to pan with onion and chicken. Cook, stirring occasionally, until mushrooms are tender, onion is caramelized, and chicken is cooked through, 2-4 minutes.



4 ASSEMBLE TORTILLA MELTS

- Place tortillas on a clean work surface. Evenly sprinkle with cheddar, then top with mushroom filling and Monterey Jack. Fold tortillas in half to create tortilla melts.



5 COOK TORTILLA MELTS

- Heat a drizzle of oil in pan used for filling over medium-high heat. Add tortilla melts and cook until golden brown, 1-2 minutes. Flip and cook 1 minute more. (Depending on the size of your pan, you may need to work in batches.)
- Transfer to a paper-towel-lined plate.



6 FINISH & SERVE

- Transfer tortilla melts to a cutting board; cut into three wedges each.
- Divide tortilla melts and salad between plates. Serve with crema on the side for dipping.